

# 2020 MAZAS ROBLE



D.O.	Toro
Pago	La Majada (San Roman de Hornija)
Soil	Gravel topsoil and sandy silty calcareous below.
Vineyard	4.20 Ha. Tinta de Toro and Garnacha planted in 1982.
Location	731 mts. Above the sea level
<b>Variety</b>	<b>90% Tinta de Toro y 10% Garnacha</b>
Harvest date	9 <sup>th</sup> September 2020 Tinta de Toro 26 <sup>th</sup> September 2020 Garnacha
Bottled	5 <sup>th</sup> March 2022
Production	10.500 bottles
To be enjoy	Until the end of 2027
Total Acidity	5,15 g/L
Volatil Acidity	0,49 g/L
Residula Sugar	0,45 g/L
pH	3,85
Alcohol	14,50 %

# WINEMAKING

## At the Vineyard

- no usage of chemical fertilizers
- no used of weedkillers, pesticides, or any chemical sprays.
- summer pruning and handpicked fruit.

## In the Winery

- Natural acid from the grapes, no finings, sulphites, acids, or any other products added.
- Non-filtered & non-stabilize.
- Long cold soak and fermentation at controlled temperature with its own wild yeast, for 4 weeks.
- Malolactic fermentation in French Oak barrels and aged in this barrel and its own lees for 8 months.
- Finishing the blend in for 4 months in 400 litters barrels and Foudres.
- Stayed in bottle for 3 months before release.

# TASTING NOTES

## Visual

Deep Rubi colour with purple hue, clean and thick long-lasting legs.

## Flavours

Intense black cheery, red fruit and final touch of liquorice and café.

## Taste

Silky tannins and wood flavour well integrated, long aftertaste of black fruit and espresso shot.

**Match well with** red meats, lamb, roast meats, and game dishes.