

CAMINO OWNER'S SPECIAL SELECTION

2018 Tempranillo Tinta deToro

SPAIN

ABOUT THE PRODUCER

Despite being a grower since 1996, Camino Pardo's big leap of faith came in 2008 when Bodega Frontaura began selling its own brand of wines. Her wines champion her vineyards - sustainable, traditionally farmed, hand harvested, native yeasts, and an immense attention to detail.

ABOUT THE VINEYARD

Vilabuena del Puente, Zamora
690m above sea level
29 hectares
22 year old vines

ABOUT THE WINE

Fermented in stainless steel
Aged 4 months in French Oak
Bottle aged 18 months

TASTING NOTES

A loyal defender of the typicity of the Tempranillo Tinta de Toro grape, Camino's Toro shines with an aromatic welcome full of juicy red and black fruits, which are caressed by spicy and warm notes. Blackberries and blueberries, floral and mineral touches that transport us to Spain. With a firm and elegant structure, the fruity sensations are followed by a ripe and sweet tannin that leaves a persistent and tasty finish.

TECHNICAL

14.1% Alcohol 1.1 g/l Residual Sugar
5.2 g/l Total Acidity 3.77 pH
6,667 cs produced

