



MAIN INFORMATION

Vineyards from 1940. Vineyards La Guinda and Los Colmillos; located in Morales de Toro, Zamora, Castilla y León.

Sandy loam **soils**. Approximate **height**: 700 meters.

Varieties: Tinta de Toro (90%), Petit Verdot (6%), Garnacha (4%).

Hand harvest with a preselection of the grapes at the entrance of the winery.

Malolactic fermentation in barrel.

Aged in oak: 18 months in 225 liters French barrels and refined in 2,500 liters "fudre".

Bottling date: June 1st, 2022. Natural cork.

Production: 3,116 numbered bottles.

2020: harvest perfectly balanced by annual rains, acidity and sugar when picking the grapes, of EXCELLENT quality.

TASTING NOTES

(February 2nd, 2023)

Appearance: attractive cherry color, clean and bright, with purple glints.

Nose: complex aromas of fresh fruit, balsamic and minerals due to the French oak, perfectly integrated. Very elegant.

Palate: in the mouth it is silky and very tasty with a wide and long aftertaste. Elegant and noble tannins that predict a long life.

Harmony with food: castilian cuisine, spoon dishes, stews, white, red and wild meats, fatty fishes and elaborated rice dishes.

OTHER INFORMATION

Awards: WEIN + MARKT 2022: 92 points.

Allergens: contains sulphites.

Energy value: 87 Kcal / 100 ml

°Alc: 15,2%Vol

Total Reducers Sugar: 3,9 g/l

Total Acidity: 5,3 g/l

SO2 T: 43 mg/l



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