

SANGRE DE TORO ORIGINAL

Mediterranean
Garnacha & Carinena

UMT138
13.50% ABV



FOOD MATCH

Ideal companion for hearty meat stews, game dishes, and flavorful spice-infused cuisine. Also pairs wonderfully with meat paellas and semi-aged cheeses.

TASTING NOTES

Deep crimson hue. Delightful bouquet of ripe red fruits, predominantly strawberry, accented by hints of aromatic spices like black pepper. Robust and velvety on the palate, balanced with subtle acidity.

PRODUCTION

Crafted from meticulously chosen vineyards, this iconic wine has remained faithful to its unparalleled character since its inaugural vintage in 1954. The year presented a diverse range of weather conditions, marked by drought during the spring and summer months. Following a relatively mild winter, the spring brought cooler temperatures and minimal rainfall. Summer ensued with dry conditions, moderated by occasional heat spikes in August. Conversely, September experienced cooler temperatures and notable precipitation. The resulting red wines exhibit complexity and aromatic depth, underscored by excellent balance. Skin Contact Duration: 1 week. Fermentation Method: Stainless steel fermentation under controlled temperature Alcoholic Fermentation Duration: 1 week Fermentation Temperature: 24°C Maturation: 20% of the wine undergoes aging in used barrels—14% in French oak and 6% in Eastern European oak—for 6 months Bottling Month: May 2022

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750ml, Case 12, 31.49lbs

70 Cases / 5 Layers

Boutinot
USA INC.