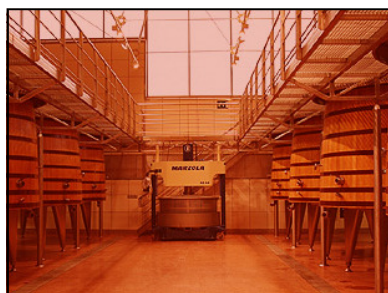
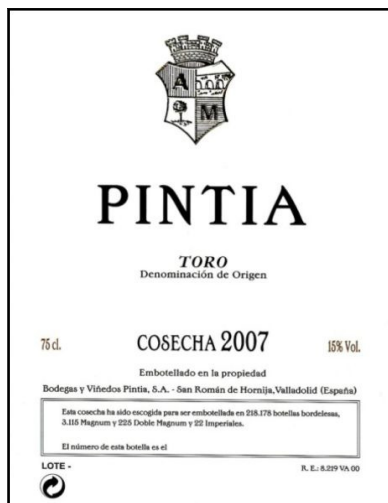


BODEGAS PINTIA

TORO



Bodegas Pintia, owned by Vega Sicilia, owns 96 hectares of land inside the D.O. of Toro. Toro is located further west along the Duero river from Vega Sicilia, in hotter, wilder territory as one approaches the Portuguese border (after which, the Duero becomes the famous Douro of Port fame).

The Vega group began researching the area in 1997, with experimental vinifications and judicious purchases of top vineyard sites, half of which are already planted with mature 25 to 45 year old vines. The estate now includes a state-of-the-art vinification and ageing facility. The 2001 vintage is the first judged worthy of release, in a limited quantity of 80 000 bottles.

The wine is 100% Tinta de Toro, the superior local clone of Tempranillo, aged 1 year in new oak (70% French, 30% American). It displays the style and class of a Vega Sicilia Group wine, but with the extra spicy, forceful presence of a Toro.

As is the case of all TEMPOS Vega Sicilia wines, the harvest is by hand with the fruit being placed in 12-kg boxes and grapes, once in the winery, they are left in a cold chamber for 12 hours in order to preserve their fruit intensity.

Along with the selection on the wine, a double sorting is carried out in the winery. This first removes those bunches that may have been wrongly picked in the field and the second focuses on the substandard berries that are found on optimum bunches. A cold maceration is carried out for 5 days prior to fermentation in oak wood vats.

During the ageing process we aim to fine-tune this personality by undertaking a hundred percent of the malolactic in barrels of both French oak (70%) and American oak (30%), which is always new. The wine then settles in the bottle until it is perfect for drinking.

TORO

The **TORO** wine region is 125 miles north from Madrid. A decade ago, there were only 10 wineries in the Toro D.O. Today there are 55. Toro experiences an extreme continental climate with long, hot summers and cold winters. Temperatures can vary greatly and range between 12° in the winter to 98.6° in the summer. Rainfall is late with Toro receiving about 2,600 hours of sunlight every year. The soil in Toro is formed by sediments of clay, sand, and lime-bearing puddingstone that produce dark lime-bearing topsoil, with coarse and fine sand.



"The more you know about wine, the more you'll want to know about us."

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