# TECHNICAL SHEET

## **TERMES 2022.**

#### COLOR

Intense cherry red with ruby reflections. Clean and bright.

#### AROMA

Black fruit, spicy background with hints of black pepper and clove. Notes of rosemary, cistus and black liquorice.

#### PALATE

Noble attack, ample, serious and balanced. Black fruits, light smoky background with hints of toffee, flint and cistus. Unctuous and pleasant, with a fresh and long finish.



### FOOD PAIRING

Grilled octopus leg. Beef stew with mushrooms. Raspberry cheesecake.

#### HARVEST REPORT

After a dry winter, bud break was earlier than average. It was only at the end of spring that the heavy rains came, followed by a dry, hot summer. Good ripening and an early harvest made it possible to preserve the good acidity and character of these sensational grapes.

#### VINEYARD

Age — vines between 30 and 50 years. Density and yield —1100 vines/ha 2600 kg/ha.

Viticulture — Organic with dry farming.

Grape varietal — 100% Tinta de Toro.

Harvest — Exclusively by hand with rigorous cluster selection taking into account the perfect shape and the optimal ripeness of the grapes, between the 10th and 26th of September.

#### WINEMAKING

Elaboration — 100% destemmed.

Cold pre-fermentation maceration for 4 days. Alcoholic fermentation in 7 days with daily pumping-overs.

Extended maceration on skins with soft pigeages. Temperature control between 25°C and 26°C. Malolactic fermentation in stainless steels tanks.

Ageing — 16 months in French oak 225L barrels. 20% new barrel, 80% second use. Racked every 4 months.

Service temperature — 16°C Aging potential — Up to 15 years Alcoholic content — 14,5%

