



Campus

Grape variety: 100% Tinta de Toro Category: "Selección Especial" Old Vines

Appellation: Toro

Type and age of vines: Grapes sourced from 6 vineyards planted with ungrafted vines between the mid-19th century and the 20th century in alluvial,

sandy, pebbly soils. **Harvesting**: By hand

Vinification: De-stemming, followed by an 18 to 21-day maceration at a temperature of 22 to 28°C. Malolactic fermentation in 150-hectolitre French oak vats. Ageing: 15 months in French and American oak barrels and at least 3 years in bottle.

TASTING NOTES

A deep, garnet-red colour. The nose reveals aromas of liquorice, cherries and very ripe apricots, wild mountain flowers (rockrose and thyme), together with tobacco, pepper and toffee.