SOBREÑO
BODEGAS - VIÑEDOS

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Bodegas Sobreños was found by a group of winemakers from Rioja, who created a family owned winery with the aim of producing fine wines for the international market based on an excellent grape variety, the Tinta de Toro. In 1998, the first vintage was produced and within a short period of time, their wines began to receive numerous awards and Sobreño soon became known as “the new star of the Douro.”
The modern winery sits in the middle of 24 hectares of vineyards and owns a total of 80 hectares, yet controls another 90 through exclusive agreements with local growers.

LAS VIÑAS DE PALOMA *Selección de Parcelas*



LAS VIÑAS DE PALOMA is a personal project were vines were specifically selected to get fresh, fruity, round and smooth wines, with nice volume and medium body, which is quite unreal in Toro. Moreover, the aging in oak was managed to achieve complexity with freshness and lot of fruit.

Vinification: Following selection, the grapes were destemmed, crushed and the must underwent cold maceration at 10º C for four days prior to fermentation, which took place at a constant 28º C. The total maceration period lasted approximately 15 days.

Ageing: 30% French oak & 70% American Oak

TASTING NOTES

Colour: Intense red cherry color
Nose: Ripe dark berries, cocoa, ground spices and coffee.
Palate: Full bodied, rich and concentrated, with firm grainy tannings and deep core fruit. Lingering finish with ripe, exuberant fruit character.

TIPE OF SOILS

Plots in sandy-loam
Others puddingstones and pebbels, limestone and sand.
And the last ones, poor limestone soils with clay in the subsoils. Big pebbels covering the surface.