



ELIAS MORA  
B O D E G A

#### Technical Notes

## Descarte 2012

**Name of the wine:** DESCARTE

**Appellation:** TORO

**Vintage:** 2012

**Variety:** Tinta de Toro 100%

**Ageing:** 12 months in French oak barrels of 225 l

**Weather factors:** Very typical for the region. Cold and rainy winter allows water to accumulate which helps to resist the dry and warm spring and summer. Wines are powerful and well balanced.

**Harvest:** A team of 20 harvesters, who return year after year, pick the grapes by hand, carefully placing them in 20 KG crates from vines which have been judged to be at optimum readiness on that particular day. A sorting table completes the bunch selection process, enabling only perfectly, healthy, ripe grapes to go into the de-stemmer. The harvest began on 24th of September.

**Vineyards:** Situated close to Hornija river, planted with 40 years vines. The soil is a blend of clay and sand with large pebbles. Very unusual soil for the region. Vineyards of 45 years old with average yields 3.00 Kg/ ha.

**Vinification:** Cold maceration during 2 days with selected yeasts. Alcoholic and malolactic fermentation in inox vats. Ageing in French oak barrels of 225 L during 12 months. Fining with egg white.

#### Analysis:

-ABV: 14,50 %

-ph: 3,47

-Total acidity: 5,8 gr/l

-Sugar reducers: 1,74 gr/l

**Annual production:** 6000 bottles

#### TASTING NOTES

>**COLOUR:** Intense purple with ruby glints.

>**NARIZ:** Complex with very intense red ripe berry fruit notes. Well balanced and powerful but at the same time surprisingly fresh.

>**PALATE:** Tasty, concentrated and fruity with very soft texture. Fruity and lingering finish.

#### AWARDS

2012

	<b>91</b>
	
	<b>92</b>
	<b>94</b>
	