



TOTEM 2020

Vino de la Tierra de Castilla y Leon

Red Wine

GRAPE VARIETIES: 100% Tempranillo old vines, 100-130 years old

I.G.P.: Vino de la Tierra de Castilla y Leon

LOCATION: Zamora province

VINEYARD: 100-130 years old bush vines. El Labajo single plot.

SOIL: Grave soil vineyard.

CLIMATE: The climate is slightly continental, with moderately cold winters and hot sunny summers, though with cool nights

HARVESTING: The harvest is collected manually in boxes of 15 kg and carefully selected bunch by bunch.

WINEMAKING: 20 days maceration with the grape skins. Malolactic fermentation and ageing for 12 months in 500 l French oak barrels and a minimum of 12 months bottle ageing.

AGEING: 12 months. 500 l French oak barrels.

TASTING NOTES: It has an intense cherry bright red colour. Intense and opulent aromas, emphasizing the ripe red and black fruits with leather and liquorice notes. Elegant, highly expressive, long and persistent on the palate. Silky tannins, good acidity and well balanced. Very pleasant aftertaste.

ALCOHOL: 14.5%

SERVING TEMPERATURE: 14 to 16°C

Sotero Pintado Family Estate Vineyards- Pre- phylloxera vines



A Great Selection of Spanish Wines

Cristina Aldea

www.holawines.com

exports@holawines.com

T + 34 976 213308

M + 34 646046420