

Lagarona

Cepas viejas

This is one of the mythical wines of the **Toro D.O.**, coming from the “Lagarona” parcel - a parcel consisting of 35.5 hectares of goblet trained, old, traditionally cultivated Tinta de Toro vines, peppered with approximately 25% old Grenache vines. This blend and proportion of grapes, together with careful production and aging for **16 months** in extra fine grain French oak barrels, followed by more than 2 years in bottle, produce a wine that is unique as well as both powerful and elegant. This wine has the potential to age for many years.

Lagarona is made with grapes grown on old, goblet trained vines and the blend consists of **75% Tinta de Toro and 25% Garnacha**. It shows attractive and intense cherry red core with a ruby rim. On the nose, it shows intense, ripe black fruit aromas (blackberry and plum) at first, followed by blackcurrant and raspberry, which marry beautifully with the balsamic and spiced notes from the French oak aging. On the palate, it is lively, balanced, powerful and silky all at once, with polished tannins, and a superb, long and aromatic finish.



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Lagarona

VINTAGE	2016
HARVEST CONDITIONS	Excellent
VINEYARD	Lagarona Parcel
GRAPE VARIETY	75% Tinta de Toro and 25% Garnacha (Grenache)
ALCOHOL	14.5% Vol
HARVEST	Manual, in 20kg crates
RECEPTION	Strict quality control
ALCOHOLIC FERMENTATION	5000 Litre tanks
MALOLACTIC FERMENTATION	French Oak Barrels
AGING	16 months in barrels and 24 months in bottle
STABILIZATION	No tartaric/cold stabilization
FILTRATION	Very light, prior to bottling
BOTTLE (BG LISE CARREE)	Height 29.6 cm Diameter 8.8 cm Weight 1.43 kg EAN13 8437002148423
BOX	Measurements 55.3x30.1x9.5 cm 6 bottles Weight 8.9 kg EAN14 18437002148420
PALLET (Europalet)	Measurements 120x80x92 cm 8 rows 4 boxes/row 32 boxes Weight 310 Kg



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Ctra. Toro-Salamanca ZA-605 Km. 5 | 49800 Toro - Zamora (Spain) |

