



# PAREDINAS

UN VINO DE FINCA

This wine is made with grapes from our oldest vineyard, PAREDINAS, which has been planted in 1927 with the typical “tresbolillo” method (staggered). The vineyard was planted on a hillside. The soil is deep and poor, which makes the vines reach the perfect balance with the environment.

The winemaking of our Estate Wine is done with the utmost care and respect for the grapes. After 24 months on French barrels ageing on its lees, we keep the wine on bottle during 12 months. The result of this exceptional wine is an amazing taste that came from an amazing vineyard.



[bodegaspiedra.com](http://bodegaspiedra.com)



**PIEDRA**  
WINERY & VINEYARDS

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# PAREDINAS 2016

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**VINEYARDS PARCELS** Finca Paredinas

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**PAREDINAS STATE FROM** 1927

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**GRAPE VARIETY** 100% Tinta de Toro

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**ALCOHOL** 14,5%

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**PRODUCTION** Limited edition of 3.916 bottles.

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**HARVEST** Hand-picked, in 20 Kg. cases, during the first week of October.

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**RECEPTION AT THE WINERY** Strict quality control by selection table.

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**FERMENTATION** In stainless steel vat of 5.000 litres.

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**AGEING** 24 months on fine-grained French oak barrels.

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**STABILIZATION** No tartaric stabilization.

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**FILTRATION** Light filtration before bottling.

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EAN13 BOTTLE 8437002148669 | EAN14 BOX 18437002148666

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