



# PIEDRA

*natural*  
ecológico

**D.O.TORO**  
TINTA DE TORO

This wine is made with grapes grown in our Bocarrage Parcel, using absolutely no sulfites, nor additives or treatments of any kind. The grapes are exclusively hand harvested, ripe Tinta de Toro grapes.

After spontaneous alcoholic fermentation, with the malolactic naturally following in French oak barriques, the wine remains on its lees for a period of six months, after which it is lightly filtered prior to bottling.

With all of its integrity and natural fruit, this wine is a pure expression of the best that an old vineyard site in the Toro region has to offer.

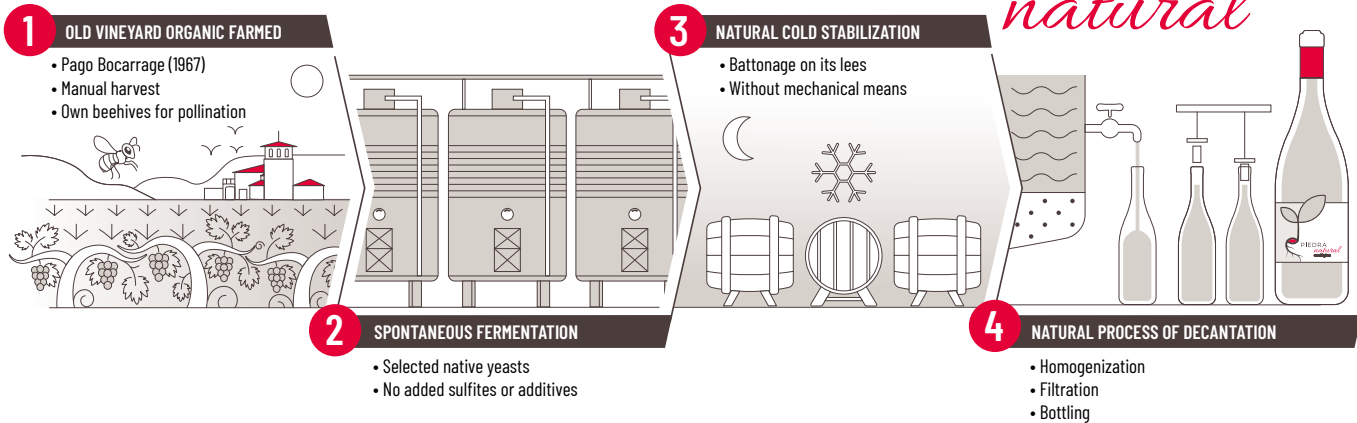
[bodegapietra.com](http://bodegapietra.com)



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# Making process **PIEDRA** *natural*



## COMPOSITION

100% Tinta de Toro.

## WINERY RECEPTION

Mesa de selección con estricto control de calidad.

## FERMENTATION

10 days in 5000 liter stainless steel tanks at a controlled temperature (maximum 25oC). Frequent pumping over. Malolactic fermentation in new French oak barriques.

## AGING

6 months in French oak barriques.

## NATURAL STABILIZATION

Cold stabilization occurs naturally during the winter months in oak barrels when the wine is exposed to -7/-9oC over a two week period.

## FILTRATION

Very light filtration prior to bottling.

## NO SULFITES ADDED



BOTTLE [BG Nova]		BOX [corrugated cardboard-vertical]			
Dimensions (HxD)	Weight	Dimensions (LxFxH)	Units per box	Weight	
Altura 29,6 Diámetro 8,03 Cm	1,17 Kg	31 x 24,5 x 17,5 cm	6 bot.	7,33 Kg	
GTIN-13/EAN-13 8437002148300		GTIN-14/EAN-14 18437002148307			
PALET (up to 2M height) EUROPALET (120 x 80 cm)					
Boxes per row	Rows per pallet	Boxes per pallet	Bottles per pallet	Pallet weight	Pallet dimensions
21	5	105	630	781 kg	80x120x176 cm