



Bodegas Sobreño is a family-run winery, rooted in the Toro DO and founded with the goal of producing top-quality wines for the most demanding markets, using an exceptional grape variety, Tinta de Toro. The first harvest was produced in 1999, and soon began receiving various awards, so that Sobreño soon became known as "The New Star of the Duero."

The winery, with modern facilities, is located on a 24-hectare vineyard and owns a total of 80 hectares of vineyards, of which more than 30 hectares are certified organic. It also manages another 80 hectares of local winegrowers throughout the year.

Finca SOBREÑO

Crianza



Vinification: After rigorous selection, the grapes were destemmed and cold-macerated for four days at 10°C before fermentation, which took place at a maximum temperature of 28°C. The total maceration period lasted approximately 20 days.

Aging: This wine was aged for 9 months in barrels, 30% of which were oak. French and 70% American oak less than 4 years old

TASTING NOTES

Color: Intense cherry red with violet edges

Nose: Intense aroma, jammy black fruits with toasted oak notes. Balsamic and spicy undertones.

Palate: Powerful, fleshy, with very fine, ripe tannins. Long, persistent finish.

Pairing: Ideal for red meats, roasts and cheeses

TECHNICAL SPECIFICATIONS

Variety	100% Toro Ink
Middle Ages of the Vineyards	+ 35 years
Fermentation Temperature	Max. 28°C
Maceration and Fermentation Period	20 days
Composition of the Barrels	30% French Oak + 70% American Oak
Age of the Barrels	Less than 4 years
Time in Barrel	9 months
Bottle Time	Min 6 months
Alcohol content	14,5
Recommended Serving Temperature	16/18°C