

# Desoutter & James

Specialists in Spanish wine

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## Finca la Rana

The Terra d' Uro team set out to make new, more approachable red wines from DOP Toro. Most of the work is done manually (pruning, hoeing round the vines, sulphur treatments). Grapes are harvested manually in 10 kg boxes. De-stemming is also done manually and fermentation takes place in oak foudres and barrels. New oak barrels are used for ageing which lasts from 8 to 14 months. To respect the natural qualities of the wine there is no filtering or fining. The result are powerful but smooth wines which emphasis the ripe fruit with a delicate touch of wood.

DOP Toro

Grape varieties: Tinta de Toro

Soil: Stones

Harvest: Manual

**Winemaking:** Following careful fruit selection from goblet-trained vines on the Finca la Rana estate, the grapes are crushed before alcoholic fermentation in 8,000 litre oak foudres. The wine then undergoes malolactic fermentation before at least 10 months ageing in French oak barrels before bottling.

ABV: 14 %

Total acidity: 5.19 g/l

Residual sugar: 1.5 g/l

Total SO<sub>2</sub>: 66 mg/l

Bottle type: Bordeaux, 75cl

Closure: Natural cork

**Tasting notes:** Violet in colour with aromas of rosemary and thyme. Elegant tannins that highlight the light touch of wood spice.

For prices and more information, please email [info@desoutterandjames.com](mailto:info@desoutterandjames.com)

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