

Vendimia Seleccionada VS

Nothing better than the banks of the Duero River, the home of many of the world's finest wines, to give life to the stock from which we have created our Vendimia Seleccionada (VS) under the Toro appellation.

This is a wine made from 100% Tinta de Toro grapes, which belong to the Tempranillo family. Said grapes are grown at a height of 750 m in a vineyard over 70 years old.

Harvested by hand at the end of September and the beginning of October, they are immediately vinified after collection.

Moreover, the grapes are subject to a strict table selection control process. During the fermentation period, several topping operations are carried out in the course of the day, whilst the temperature is controlled to remain between 26°C and 28°C. This is followed by a post-fermentation maceration process that lasts for several weeks, during which the skin extraction process is controlled. Lastly, the wine is subject to a malolactic fermentation process for 2 months.

It is then aged for 14 months in French oak casks.



vendimia **VS** seleccionada

castillo de
monte **H**
laReina

TORO
DENOMINACIÓN DE ORIGEN

monte **H**
laReina
B O D E G A S

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Taste Its deep red, clean, bright and intense robe softens into a cherry-coloured rim.

Complex and intense on the nose, it is noteworthy for its spicy aromas, specifically clove and black pepper, along with hints of roast, cacao and liquorice. Neither should its balsamic aromas be understated, lying as they do on a subtle, yet heavily scented, floral bed, combining perfectly with a dark, ripe fruit compote.

Balanced, the wine proves to be dry on the palate where one can perceive mature, sweet tannins, a result of the union of the French oak and a grape picked at its optimum ripeness. Fine wood tones (*lignum vitae*, cedar) can be noted, along with hints of liqueur fruits.

This is a long-term wine that will develop well in the cellar over several years.

It is ideally suited to red and white meats, cured cold meats, stews, cured cheeses...

monte **HH**
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