
GAGO VITICULTORES DE TORO / Toro

Ctra. Morales de Toro
49800 Toro, Zamora

Gago (2015)

Gago is our most representative wine of Toro, combining the oldest vines of the 8 families with whom we work for years, and our experience to make pure and balanced wines.

REGION

Toro

VILLAGES

Argujillo, Villabuena, Morales

PLACES

Grulla, Teso del Hierro, Casa Blanca

VARIETIES

Tinta de Toro and Albiño Mayor

VITICULTURE

We chose the 21 best plots of our suppliers we work with since 1998. Old, low density vineyards, exclusively bushvines. Manual harvest in boxes.

ELABORATION AND AGING

Fermented in wooden and stainless steel tanks. Aged for 14 months (80% in foudres, 20% in barrels).

SOILS

Tertiary sandstone alternating with Quaternary gravel terraces. In general, soils with a sandy-loam texture and poor in organic matter.

VINTAGE CHARACTERISTICS

In 2015, the winter was cold and very rainy. A warm and pretty dry spring was followed by a dry summer with prolonged heat waves. Like 2014, 2015 was an early vintage in Toro: in fact we started picking the same day, on September 18, harvesting very small and exceptionally healthy grapes, very sweet and low in acidity.

