
GAGO VITICULTORES DE TORO / Toro

Ctra. Morales de Toro
49800 Toro, Zamora

Pago la Jara (2016)

After two very early vintages in the area, 2016 was much later mainly due to the low temperatures in the month of March that considerably delayed bud break. The summer was not too warm at the beginning but was very hot during the second half of August and most of September.

Excellent vintage marked by abundant rainfall especially during the previous winter and the weeks preceding harvest, resulting in fresher and more elegant wines.

Toro captivates us by its landscape, its undulating orography, its altitude and its old and anarchic low-density vineyards with “poorly pruned” and, in some cases, ungrafted vines.

Five exceptional plots are at the origin of the 4 hectares of Pago la Jara.

The variety is almost 100% “Tinta de Toro” with its characteristic small clusters, and a little “Albillo Mayor”.

The grapes, not completely de-stemmed, ferment with indigenous yeasts in wooden vats of 3,000kg capacity. Gentle aging for 15-18 months in 225L barrels and 1,500L foudres.

BOTTLES PRODUCED
2,837

