



# La Pinta

## Tinta de Toro

**Origin** Denominación de Origen (D.O.) Toro, Spain

**Vineyards** Our winery was founded in 1970, when we planted our autochthonous free-standing Tinta de Toro vines. Our vineyard is situated in the province of Zamora, at an altitude of 700m. Ours was one of the first wineries to form part of the *Denominación de Origen*, which was officially established in 1987.

**Variety** 100% Tinta de Toro

**Soils** The soils are comprised of sandstone sediments, clay and limestone, formed during the Miocene period, and range from silty materials to coarse and fine-grained sandstones.

**Wine-making** The grapes were picked by hand and the must decanted into small temperature-controlled stainless-steel tanks to commence the prolonged and non-invasive alcoholic fermentation.

We did not age the wine in barrel, in order to preserve the natural fruit-driven intensity of the young wine and its delicately smooth tannins. Some bottle ageing took place prior to release.

**Technical Info** Alc. by Vol.: 15% Total Acidity: 6.0 g/l. Total Sugars: 1.0 g/l.

**Tasting Notes** The deep cherry-red tones and red and black fruit flavour of La Pinta offer a wonderfully pure example of the local *Tinta de Toro* (also known as *Tempranillo*), recognised as one of Spain's great "noble" varieties on account of its admirable quality and finesse.

**Food Matching** Though delicious on its own, we recommend enjoying this warm and velvety *La Pinta* wine with red meat, game, strong cheeses and pâté. Cold meats, such as Spanish *Serrano* ham, also make the perfect marriage.

**Background** In 1492, Christopher Columbus made his first transatlantic voyage aboard *La Pinta*, with barrels of rich Toro wine filling the holds. *La Pinta* was the fastest of three sailing boats used by Columbus and lends it name to our wine and provides inspiration for the sail-shaped label. The label also features the original map drawn by Christopher Columbus himself.

