



For centuries the best area in Toro to grow fruits, vegetables and plant vineyards has been known as “El Oro”. Its privileged situation, close to the river Duero on the southern part of the town of Toro, was perfect to avoid the early frosts in spring time. The area’s distinctive red soils have a base of clay and are covered by rolling stones making them ideal to grow grapes that mature slowly.

In 1999 the San Ildefonso family, pioneers in the area, carried out a selection of parcels around this privileged location to produce their “Pago de Oro” wines. Thanks to a constant and careful terroir selection, the San Ildefonso family are at the forefront of the new modern style of Toro with wines that offer great fruit concentration and structure.

# Pago del Oro

Crianza

D.O. Toro



**Vinification:** Following selection, the grapes are destemmed, crushed and the must undergoes cold maceration at 10° C for four days prior to fermentation, which takes place at a constant 28° C. The total maceration period lasts approximately 20 days.

**Ageing:** Pago del Oro Crianza is aged for at least eight months in American oak barrels of less than four years. Another six months in the bottle rounds out its ageing process.

## Tasting notes

**Colour:** Deep-red cherry colour with purple tones at the edges.

**Nose:** Intense aroma, good combination of black berries with toasted nuances from the oak. Balsamic and spicy undertones.

**Taste:** Potent bouquet, meaty with very fine and ripe tannins. Long and persistent aftertaste.

**Food Matches:** Ideal for red meats, lamb, game, cheeses and seafood in sauce.

## Technical Specification

<b>Varietal</b>	Tinta de Toro
<b>Vine Age</b>	Minimum 30 Years
<b>Fermentation Temperature</b>	28°C
<b>Fermentation &amp; Maceration Period</b>	20 days
<b>Barrel Composition</b>	American
<b>Barrel Age</b>	Less than 4 Years
<b>Time in Barrel</b>	8 months
<b>Time in Bottle</b>	6 months
<b>Suggested temperature for serving</b>	16/18° C