



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

Oak Aged

D.O. Toro



Vinification: The must undergoes cold maceration at 10° C for four days prior to fermentation, which takes place at 24 to 26° C. The total maceration period lasts approximately 15 days.

Ageing: This wine is aged for four months in American oak barrels of less than four years.

Tasting notes

Colour: Attractive dark cherry colour with dark crimson colour hints on the edges.

Nose: Ripe fruits with nuances of plums and raisins. Balsamic nuances with reminiscences of spices and vanilla.

Taste: Fresh and well-structured with a nice bitter finish.

Food Matches: Pairs well with any type of meat, roasts, cheeses and seafood in sauces.

Technical Specification

Varietal	Tinta de Toro
Vine Age	Minimum 10 Years
Fermentation Temperature	Maximum 26°C
Fermentation & Maceration Period	15 days
Barrel Composition	American Oak
Barrel Age	Less than 4 Years
Time in Barrel	4 months
Time in Bottle	Minimum 4 months
Suggested temperature for serving	15° / 17° C