



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

Reserva

D.O. Toro



Vinification: Following a careful selection, the grapes are destemmed, crushed and the must undergoes cold maceration at 7° C for five days prior to fermentation, which takes place at a constant 28° C. The total maceration period lasts approximately 20 days.

Ageing: This wine is aged in one year old American and French oak for 14 months, followed by another 12 months minimum in the bottle.

Tasting notes

Colour: Deep dark cherry red colour with dark purple tones.

Nose: Powerful yet elegant nose, refined and stylish with ripe berry fruit, spicy complexity (clove, sandalwood, vanilla, chocolate).

Taste: Muscular, elegant yet silky smooth taste shows fruit preserves/jam [blackberry, loganberry], chocolate truffle. Concentrated and rich but not sweet with superb length.

Food Matches: A good match for casseroles, venison or wild boar with fruit-based sauces.

Technical Specification

Varietal	Tinta de Toro
Vine Age	More than 40 Years old
Fermentation Temperature	Maximum 28° C
Fermentation & Maceration Period	20 Days
Barrel Composition	American and French oak
Barrel Age	1 year
Time in Barrel	14 Months
Time in Bottle	Minimum 12 Months
Suggested temperature for serving	16/18° C