

# Toro Cartago

Paraje del Pozo

2015

## El Pozo

A privileged place located in Villaester and planted with old vines of Tinta de Toro of over 45 years old. For Cartago we select the grapes from the crest of a small hill at the highest point, starting at 700 meters altitude.

## Vintage

Low yields due to lack of rain throughout the year. The cycle accelerated from the spring onwards with a slow and heterogeneous budding and flowering. In the summer the heat and drought preceded a very cool September, with record minimum temperatures. The high diurnal range after veraison were decisive in the good maturation of the tannins.

## Viticulture

On very sandy soils with clay at around 50 cm deep and vines planted with their original rootstock, in a traditional framework of 3x3. Average yields of 2,500 kg per hectare.

## Elaboration

The harvest of El Pozo was carried out on September 10 with a manual selection first in the vineyard. After complete de-stemming, fermentation and maceration took place with native yeasts for 15 days with temperatures up to 28 °C.

## Ageing

30 months in new and used French oak barrels.

## Bottling

4,925 bottles and 200 magnum were bottled in July 2018.