Monte Hiniesta 2014



Wine Ratings -- This Vintage: None yet

Wine Ratings -- Earlier Vintages:

2012: 90 points – Wine Advocate 2011: 92 points – Wine Advocate 2010: 92 points – Wine Advocate 89 points – Wine Spectator 2009: 91 points – Wine Advocate 88 points – Wine Enthusiast

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Bodegas Allegro con Spirito — Juan Antonio Fernandez had been acquiring vineyards from 1996 to 2000, which range in age from 30 to 100 years old. Finally, he started his bodega in 2000. His wife is in charge of the bodega (with lots of input from Juan Antonio), and Juan Antonio is in charge of the vineyards. All of the harvesting is done by hand in the early morning, and the grapes are brought to the bodega by mid morning. All movement of wine in the bodega is done by gravity with no mechanical pumping. The aging process in barrels is done in underground cellars below the bodega. Juan Antonio plays classical music from Bach and Handel in the wine cellar, because he believes it creates harmony as the wine ages.

Tinta de Toro -- Tinta de Toro varietal is a clone of the Tempranillo but with a thicker skin, lower acidity, and deeper blue-black color. Tinta de Toro can produce bold colored red wines with powerful tannins and alcohol in excess of 15%.

Tasting notes: Reddish-purple color. Black fruit aromas with notes of Asian spice. Complex. Round and smooth on the palate with enough acidity to carry the beautiful varietal flavors through the finish.

Imported since: 2011
Appellation: Toro

Composition: Tinta de Toro (label says Tempranillo)

Soil: mixed with a high concentration of clay, sand, and many

stones

Elevation: 2300 feet

Vineyard practice: Organic farming but without certification

Vine Age: 65 years

Yield: 1.39 tons per acre

Harvest Dates: September 20 by hand with a selection table **Fermentation:** 15 days in small stainless steel tanks with wild

(also referred to as natural or indigenous) yeast

Aging: 11 months in new and 1 year old French Allier oak casks

and 6 months in the bottle

pH: 3.67

Residual Sugar: 2.5 grams per liter

Alcohol: 14.5 %

UPC: 7 50428 21727 5

Region: The Toro region is located in the northwest corner of Spain near the northeast corner of Portugal. Toro is relatively flat and is the last region in Spain where the Duero River passes before it enters Portugal and becomes the Douro River. Tinta de Toro, a clone of Tempranillo, is the native varietal in Toro. Since the mid 1990's, many top winemakers from other regions have gone to Toro and begun to apply modern winemaking techniques to produce more attractive and polished wines to capture the distinct qualities of the Tinta de Toro varietal.