

TABLE 31 IMPORTS



Manton de Manila 2020

Appellation- Toro D.O.

Varietal-100% Tempranillo

Site-#5

Vine Age-22

Acres-24.7

Soil-Sand, Clay and lime bearing Puddingstone

Elevation-2,427'

Yield/Acre-2.67 tons/acre

Production-40,000 bottles

Aging-6m French

CARODORUM

WINEMAKING/PRODUCTION. Grape selection at arrival from winery; polyphenolic extraction process at low temperature, controlled fermentation process during 22 days. Great aromatic feature to the wine that is later combined with the specific aromas of oak.

THE STORY. The Diez-Rodriguez family first worked the land generations ago. Now, brothers Guillermo and Luis Angel oversee the vineyards with love and devotion. Inspired by the longstanding tradition inherited by their mother Carmen, who received the vineyards from her parents. Several centenarian plots of Tinta de Toro vines, located just 4 miles from the town of Toro. Artisanal and limited.

TASTING NOTES. Rich, baked plums, hot stones and olives transport your nose to the arid Toro region. There's enough freshness to brighten up the full-bodied palate, with a silky rounding of polished tannins. 100% Tinta de Toro .