



Bucrana

Tasting Notes

Color: Intense cherry red with a purple rim. Medium-high depth.

Aroma: Very expressive and harmonious, with aromas of black fruit, aniseed, balsamic, and mineral notes.

Palate: Structured and well-balanced with sweet tannins. Long and silky aftertaste.

Consumption Recommendations

Serving temperature: 16-18°C

Pairing: Rice dishes, grilled and roasted meats, game, and hearty stews.

Analytical Data

Alcohol content: 15%

Contains sulfites



Bucrana

Technical Data

Designation of Origin: D.O. Toro
Grape Variety: 100% Tinta de Toro
Harvest: 2021

Own Vineyard

Vineyard Area: 20 ha
Production Area: Toro (Zamora)
Soil Type: Clayey-sandy
Average Vineyard Age: 20 years
Planting Density: 2,000 plants/ha
Yield: 4,000 kg/ha
Planting System: Bush vine

Winemaking

Harvest: Manually selected
Fermentation Tanks: Stainless steel
with temperature control
Fermentation Temperature:
24°-26°C
Fermentation Time: 10-12 days
Barrel Aging: 12 months
Barrel Type: French and
American oak
Bottle Aging: Minimum 12 months

