



Bucrana

Tasting Notes

Color: Bright and clean, cherry red with a ruby rim and high depth.

Aroma: Expressive, fresh, complex, and elegant. Notably frank, with aromas of fruits such as plums and blackberries, complemented by subtle toasted hints, notes of coffee caramel, and cigar box.

Palate: Structured and full-bodied, yet silky, velvety, and pleasant.

Long aftertaste.

Consumption Recommendations

Allow to breathe for a few minutes before serving in the glass. Best enjoyed at 15-16°C.

Pairing: Red meats, aged cheeses, stews and braised dishes, highly spiced foods, and cocoa-based desserts.

Analytical Data

Alcohol content: 15%

Contains sulfites

Awards

91 points – Guía Peñín 2025



Bucrana

Technical Data

Designation of Origin: D.O. Toro
Grape Variety: 100% Tinta de Toro
Harvest: 2019

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: 15 months
Barrel Type: French oak
Bottle Aging: 30 months