

# FINCA LA RANA

2013

## DESCRIPTION

HACIENDA TERRA d'URO, FINCA LA RANA is aged for 12 months and sourced from our younger vines, structured but easy drinking, with polished tannins and subtle oak. A modern Toro, fruity and civilized for all kinds of people.

## ELABORATION AND AGEING

After the careful selection, the crushing process begins where the skin is broken in order to free the juice. It is then the time of fermentation, where the must is in contact with the pulp, the skins and the seeds in large oak vats with a capacity of 8,000 liters. Following alcoholic fermentation a second fermentation, in which malic acid is transformed into lactic acid, is carried out called malolactic fermentation. Then, wine pass in to the french oak barrel at least 12 month.

GRAPE VARIETIES: Tinta de Toro

VINEYARD: Finca La Rana

AGEING: 12 months in French oak barrels

AGE: 25 years old

WINEMAKER: Javier Ortega & Cristiano Van Zeller

AWARDS: **91 Robert Parker**

