



VERY FINE VINOS
EXPORT MANAGEMENT

Dominio del Bendito

Las Sabias



TECHNICAL DATA



D.O.: Toro
Grape varieties: 100% tempranillo
The youngest vineyard was planted in 1960'.
The oldest reach more than 90 years old.

WINEMAKING PROCESS



The fermentation-maceration takes place in small deposits of concrete covered by epoxy (4000-6200 liters) It usually last from 18 to 30 days.
Piegages, remontages are used more or less frequently depending on each and everyone of the diferent vat.
Aging: 16 monthsexclusively in French wood barrels of 225 liters. 15 % new barrels every year, the rest of 1 ,2 ,3 wines.

TASTING NOTES



Deep color and on the nose it is elegant and with a powerful note of blackberries, blueberry, cassis. The wine shows intense and complex aromas of blackfruits, wild berries, red fruits, cacao, green cofee and hints of violet. The mouth is medium to full bodied with a seductive entrance. Luscious, opulent. The finish is marked by elegance, balance and aromas of great purity.

FOOD PAIRING



We recommend to enjoy this wine with savoury dishes, roast lamb, grilled pork, suckling pig, mushrooms, risottos or rice dishes. Important to serve the wine at cool temperature, 13°C approx.

LOGISTICS



Cases of 12 bottles
Euro pallet : Cases per pallet: 40 / 480 bottles (6v) VMF pallet: Cases per pallet: 56 / 672 bottles (12v) Case weight (kg): 12 bottles: 17 kg 6 bottles: 8.5 kg Production aprox. 12.000 bottles
Bottle bar code: 8437010512490



WINES