



VERY FINE VINOS
EXPORT MANAGEMENT

Dominio del Bendito

Titán del Bendito



TECHNICAL DATA



D.O.: Toro

Grape varieties: 100% tempranillo
They are the oldest plots of vineyard owned by the winery... they are called the "Jewels"
The youngest vineyard was planted in 1953.
The oldest dates back from the end of 1800's, probably 1880.

WINEMAKING PROCESS



The fermentation-maceration takes place in small deposits of concrete covered by epoxy (4000-liters) It usually last from 25 to up to 30 days. Piegages, remontages are used more or less frequently depending on the tasting, observation, and experience.

Ageing is exclusively in new French oak barrels of 225 liters for 20 months... We use the best barrels lwe can obtainfrom by our favorite french barrel makers. We use the lees moving them during the first months to enhance complexity and roundness.

TASTING NOTES



Deep color. On the nose it is vivacious , candied bouquet of blueberry, cassis,...after a long decantation the wine will display all its potencial -very elegant, intense and complex aromas of cassis, blueberry, blackcherries, plum, tabaco leaf, a touch of minerality (sometimes described as incense or lead pencil) , and more if you are patient.

In the mouth the dark cherries and cassis are dominant , followed by a range of complex aromas ending in a very nice balance. The wine shows great power and opulence but also has elegance and freshness.

FOOD PAIRING



We recommend to enjoy this wine with red meats in particular or roasts, mature cheeses. Important to serve the wine at cool temperature, 13°C approx.

LOGISTICS



Cases of 6 bottles
Euro pallet: Cases per pallet: 64/ 384 bottles (6v)
VMF pallet: Cases per pallet: 75 / 450 bottles
(6v) Case weight (kg): 12 bottles:23.28 kg 6 bottles: 11.6 kg Aprox. Production 5.500 bottles
Bottle bar code: 8437010512582



WINES