



# CORAL DUERO

D.O. TORO • SPAIN

**Esteban Sánchez** *Enologist*

Coral Duero creates wines of great balance and complexity, a considerable accomplishment when the varietal is the powerful, alcoholic Tinta de Toro. The winery's fifty acres of old vines are divided among five parcels around El Pego at the extreme southern tip and at the highest altitude of the Toro D.O. Reinforcing the altitude's effects on the vines, alluvial and light sandy soils encourage acidity and fineness. Coral Duero ages Rompededas in 100% new oak ranging from light to medium toast. The winery anticipates a maximum eventual production of approximately 8300 cases.

## **ROMPESEDAS**

Rompededas sees a low-temperature cuvaison of more than 30 days; aged for 18 months in new oak, the wine is then held in bottle an additional year prior to release.

*"Seductive perfume of cherry, blackcurrant, flowers, iron and vanillin oak. Rich, dense and sweet, with palate-coating dark berry and floral flavors. This very showy wine finishes with powerful thrust and lingering sweetness. Sexy and delicious now." **91 Points** - Tanzer's IWC on the 2006*

*"A glass-coating opaque purple color, it proffers a superb aromatic array of slate, mineral, tar, espresso, violets, incense, and blackberry. Surprisingly elegant despite its obvious power, this savory effort should gracefully evolve for another 5-7 years and easily achieve its 20th birthday in full form." **91 Points** Parker's Wine Advocate on the 2006*

## **ROMPESEDAS Finca Las Parvas**

The exceptional Finca las Parvas bottlings are produced from a 6-acre plot of ungrafted, 100+ year-old vines. The wine is typically aged for 22 months in 100% new French oak.

*"Dense purple in color, it sports a sexy perfume of Asian spices, incense, lavender, espresso, mineral, and assorted black fruits. Dense and opulent on the palate, it somehow manages to retain a sense of elegance despite its size. Give it 6-8 years to become a bit more civilized and drink it through 2036." **93 Points** Parker's Wine Advocate on the 2006*

*Thank you for your time and for your interest in Connoisseur Wines.*

CONNOISSEUR WINES • 7510 NORTH CALDWELL AVENUE, NILES, ILLINOIS 60714 • 847.588.1300

[connoisseurwines.net](http://connoisseurwines.net)