



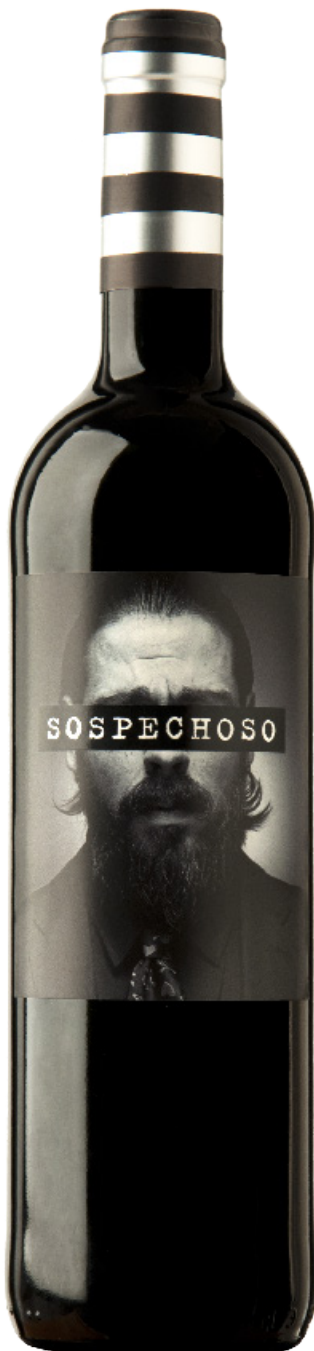
SOSPECHOSO

Year of foundation: 2012

Winemaker: Marcos Eguren

IGP: Vino de la Tierra de Castilla

Other wines elaborated: Sospechoso Blanco and Sospechoso Rosado



SOSPECHOSO TINTO

Vintage: 2021

Type of wine: oak-aged red

Grape variety: 60% Tempranillo and 40% Tinta de Toro

Provenance of the grape: controlled vines located in Manchuela and Toro

Altitude: 700 m

Type of soil: ferrous clay

Age of the vines: between 30 and 70 years old for Tempranillo and between 10 and 35 years old for Tinta de Toro

Yield: from 32 to 34 hl/ha

Harvest date: second week of September 2021 for Tempranillo and third week of September 2021 for Tinta de Toro

Harvest: hand-picked

Winemaking: fermentation under controlled temperature of 24 to 27 °C. Total maceration with skins for 22 days. Cold stabilized. Malolactic fermentation 75% in stainless steel tanks and 25% in French oak barrels of one wine.

Aging: 6 months in tank and another 6 months in 225 L French and American oak barrels.

Alcohol: 14% Abv.

Tasting notes: it has a beautiful and bright ruby color with violet reflections. On the nose, it is intense and very seductive, with a wide range of ripe black and red fruits such as blackberries, currants and cherries. Secondly, it has marked lactic and peppery touches and delicate balsamic notes. On the palate, it has an entry that envelops the mouth with a silky texture. It stands out for its great harmony, very well integrated tannins and great persistence, with intense touches of juicy black fruits and violets.

Food pairing: ideal to pair with grilled meats, sausages and cured cow or sheep cheeses.

Serving temperature: between 6 and 8 °C

Recommended glass: Riedel Vinum Tempranillo
