



TEMPOS VEGA SICILIA Pintia Toro 2016

Jancis Robinson

17 POINTS

“ 100% Tinta de Toro. 75% of the vineyards are in the surroundings of San Román de Hornija, with its outstanding clay soils and boulders. 25% on sandy soils. The vintage was one of the warmest and driest on record during the beginning of the cycle. However, September was quite cool, so it ended up being a somewhat unusual vintage, with less alcohol than normal. Manual harvest, cold-soaking and 25% American oak. Although it is a vintage that finished more leisurely and fresh, this Pintia does not lose its forcefulness. Black nose showing cocoa, plum, coffee, charcoal, roasted notes. On the palate, it is a dense, concentrated black-fruit bomb with a touch of tar. So extraordinary with this level of concentration. It is the most forceful face of the Tempos Vega Sicilia group. (FC)

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About Jancis Robinson

Described by Decanter magazine as 'the most respected wine critic and journalist in the world', Jancis writes daily for JancisRobinson.com (voted first-ever Wine Website of the Year in the Louis Roederer International Wine Writers Awards 2010), weekly for The Financial Times, and bi-monthly for a column that is syndicated around the world. She is also editor of The Oxford Companion to Wine, co-author with Hugh Johnson of The World Atlas of Wine and co-author of Wine Grapes - A complete guide to 1,368 vine varieties, including their origins and flavours, each of these books recognised as a standard reference worldwide.



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