



PRODUCER PROFILE

Bodega Cyan

Winemaker: Carlos Moro

Total vineyard in Ac.: 148 Ac.

Estate founded: 1999

Winery production total: 15417

Region: D.O. Toro

Country: Spain



SELECCIÓN PERSONAL CARLOS MORO CYAN

Wine Description

This wine is part of a limited edition of 990 bottles from the own selection of Carlos Moro among the best stocks of Pago de la Calera, with a lenght of 90 years and the most selected barrels of Cyan Winery

Tasting Notes

Visual Phase: very deep cherry. Shiny and clean.

Olfactory phase: Very Complex and intense, ripe dark fruit powerful bouquet, fine touch of toasted oak, spice, menthol, minerals, and thyme

Gustatory phase: it is meaty, with ripe and oily tannins. Elegant at the entrance, incredible evolution in the mouth with a wide variety expression. Balsam, minerals and spices tones come together with tobacco and fine chocolates from the long upbringing in new oak. Great flavours with a long and intense lingering finish.

Format

750 ml

Vineyard Characteristics

Production area/ name of vineyard: Pago de La Calera

Size of vineyard: 1Ac.

Soil composition: Poor, with sand and clay at depth

layers

Training method: traditional red wine making

Elevation: 1968.503 ft.
Vines/Ac.: 607 v/Ac.
Yield/Ac.: 2.5 Tn/Ac.
Exposure: North
Year vineyard planted: >1928

Winemaking & Aging

Varietal Composition: 100% Tinta de Toro

Harvest Time: October
First Vintage of this wine: 2005
Production/ case: 166

Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 10-14 days Fermentation Temperature (°F) 78.8° F

Aging

Length of barrel aging: 22 months
Length of bottle aging: 48 months

Analytical data: Analytical data:

Alcohol: 15.56%

pH: Level:

 Residual sugar (g/I):
 2.07

 Acidity: (g/I):
 5.09

 Dry extract (g/I):
 33.2





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