

Victorino -2021-

"Character, identity, expression of Tinta de Toro with elegance, freshness and complexity".

Marcos Egure

FINCA	Proprietary vineyards situated in Valdefinjas and Toro (Zamora) and Villabuena del Puente
VINEYARDS YIELD HARVEST	Surface: 35Ha. Average Age: from 45 up to more than a 100 years old. Variety: Tinta de Toro (100%), ungrafted and pre phyloxeric. Type of training: Head-trained in goblet. Soil amendments: Organic material. Yield per hectare: 19 Hl./Ha. Harvest: Hand picked in boxes with rigorous selection of the fruit for optimum health and maturity. Date of Harvest: del 12 al 21 de Septiembre 2021.
VARIETY	Tinta de Toro (100%). Indigenous, perfectly adapted to the climate and soil.
WINE	VINIFICATION: Traditional method, 100% de-stemmed. 10 days in open French oak deposits with indigenous yeast selected from our own vineyards, traditional foot press with daily pump-overs. FERMENTATION AND MACERATION: on skins for 19 days at 24°C – 26°C. MALOLACTIC FERMENTATION: In new French oak Bordelaise barrels AGING: 20 months in new French oak Bordelaise Barrels.
WINEMAKER	Marcos Eguren



VINTAGE

After the 2020 vintage, it is a rainy autumn with mild temperatures, but within the statistics of the last 10 years. The rainfall reached 160 l/m2. The beginning of January 2021 has a very cold front and abundant snow precipitation (Filomena); and followed by very low temperatures reaching -12°C.

The cold extends until the 3rd week of January. The snow together with the slow and gradual thaw causes a very good soil disinfection, increasing nitrification and a good increase in water reserves.

The end of winter brings mild temperatures that give way to sprouting during the second week of April.

Frosts of varying degrees of severity occurred on April 17 and 18, causing highly variable damage, depending on the areas, especially the later ones; in the oldest vineyards the damage was as much as 12 to 15%. Temperatures dropped at the end of April and mid-May, causing a slow development of the vegetation.

Temperatures rise from mid-May and flowering begins in the first days of June and lasts until mid-June (14-16). During the flowering period there are storms and unstable temperatures that cause irregular fertilization in some vineyards; however, no attacks of mildew or other diseases are observed.

From June 16 onwards there is an increase in temperatures that accelerate the vegetative cycle and cause good cell multiplication. During this period there are some storms, but they are isolated.

At the beginning of July, the vines reach the pea-sized vegetative stage.

There is a total absence of rain during this period and temperatures during the first week of June are equal to or below average, with a maximum of no more than 28 degrees Celsius. It is from mid-July, with an increase in temperatures, that the vine cycle is reactivated. Veraison begins in the last week of July.

During the first days of August, temperatures are within the average and there is a total absence of rainfall.

During the first days of September (rainfall varies according to the zones) between 10-20 I/m2 which favors the balance in the different stages of ripening: physiological, phenolic and aromatic. The first plots reached optimum ripening between September 10 and 13, with perfect health and a great balance in all parameters.

Intermittent rains from September 14 to 16 forced the grapes to stop harvesting, which resumed on September 21, without affecting the quality of the bunches. From the end of September onwards, temperatures dropped considerably and the absence of rainfall meant that the harvest of the youngest vineyards was completed with excellent quality and a slightly higher quantity than expected.

