

Toro Cartago

Paraje del Pozo

2021

El Pozo

A privileged site located in Villaester and planted with old Tinta de Toro vines of over 50 years old. For Cartago, we select the grapes from a small crest of a hill at the highest point, at an altitude of 700 metres.

Vintage

Mild temperatures and persistent rainfall throughout the cycle. After a mild and rainy winter, budbreak was uneven due to the drop in temperatures at the end of April and the beginning of May. Flowering ended in early June with uniform fruit set. Occasional rainfall during the summer reinforced the water reserves until the harvest, which took place between 30 August and the end of September with occasional spells of rain.

Viticulture

On very sandy soils with clay at around 50 cm and vines planted on ungrafted rootstock, in a traditional 3 x 3 frame. Average yields are 2,500 kg per hectare.

Winemaking

The El Pozo grapes were harvested on 9 September with an initial manual selection in the vineyard. After complete destemming, fermentation and maceration with indigenous yeasts, lasting 15 days with temperatures of up to 28°C.

Ageing

26 months in new and used French oak barrels.

Bottling

3,607 bottles and 150 magnums were bottled in July 2024.