



**Bodega CUATROMILCEPAS**

# bodega

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Bodega CuatromilCepas, a winery of friends, formed by the families Maillo, Somoza and Sanchez Monje. The name comes from the first vineyard acquired back in 2008 in the town of Toro, which consisted in four thousand strains. Currently Bodega CuatromilCepas owns some 40 years old vineyards but also centenary vineyards in direct planting, sandy and clay-loam, located in the villages of Toro, Villaester and El Pego, with an approximate total of 11 hectares.

The Winery is located in the small town of El Pego, an old House, remodeled as a winery, which, curiously, was the former ballroom of El Pego.

Our philosophy is the respect for the soil, organic vineyard, which denotes the absolute respect for the environment not using any product of chemical synthesis and with derisory yields of 1500 - 2000kg per hectare.

All 3 Pagos are elaborated separately, in stainless steel tanks of 1000 and 2000 liters, with cold and controlled maceration, native yeasts. Malolactic fermentations are carried out in barrel; Each Pago has certain designated barrels (frech, American & Hungarian). Battonages take place in spring time, to protect and continue the slow evolution of the wines.

Our wines do not undergo processes of filtering or clarified, natural stabilization (extreme cold winter temperatures) to preserve to the maximum its typicity and aroma.

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## CINCO DE COPAS

**GRAPES:** Tinta del Toro.

**AGEING:** 6 months of ageing in French, American & Hungarian oak Barrels.

**TASTING NOTES:** Cherry red in colour with flashes of violet. Cinco de Copas carries a highly aromatic nose of spices and coffee with a final aroma of black forest fruits. Hints of oak are nicely integrated with the dense fruit structure created by the Tinta de Toro. On the palate, this wine is powerful, full of rich, deep fruit flavors, spices and minerals. Finishing with a firm acidity, ripe tannins and lengthy finish.

**ELLABORATION:** Vinification at low temperature. Pre fermentative maceration for 4 days. During fermentation period twice a day pigeage labor is made, then during maceration daily pigeage is completed. Low temperature fermentation and maceration for 31 days.

<b>ORIGIN</b>	Finca Los lastros	<b>AVERAGE TEMPERATURE /YEAR</b>	13,5° C
<b>LOCATION</b>	El Pego	<b>VINE PLANTATION METHODOLOGY</b>	Vaso / goblet-pruned
<b>AREA /HAS</b>	2,05 ha	<b>VINE PATTERN</b>	3,00 x 3,00 m.
<b>TOTAL PRODUCTION</b>	9.500 kg	<b>PRUNNING METHOD</b>	Pulgares
<b>OROGRAPHY</b>	Flat	<b>HARVEST METHOD</b>	Manual / Hand
<b>GEOMORPHOLY</b>	Alluvial deposits, sandy soil	<b>HARVEST PERIOD</b>	15th to 20th September
<b>AVERAGE RAIN / YEAR</b>	355 mm	<b>ALCOHOL %</b>	14,70 (% VOL)

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## DISCOLO

**GRAPES:** Tinta del Toro.

**AGEING:** 15 months of ageing in French and American oak barrels.

**TASTING NOTES:** Cherry and reddish color with some red hints. The wide variety of aromas first show some balsamic and spicy notes (pepper, blackberry, tobacco) and secondly it presents the oak and bottle ageing characteristics (chocolate, tea, smoke, vanille and leader). It has a surprising ending with fruity notes of cherries and plums. The palate is soft, velvety, full, well rounded and balance, with a persistent and long fruity after-taste.

**ELLABORATION:** Vinification at low temperature. Pre fermentative maceration for 4 days. During fermentation period twice a day pigeage labor is made, then during maceration daily pigeage is completed. Low temperature fermentation and maceration for 31 days.

<b>ORIGIN</b>	Finca Villarico	<b>AVERAGE TEMPERATURE /YEAR</b>	13,5° C
<b>LOCATION</b>	Toro	<b>VINE PLANTATION METHODOLOGY</b>	Vaso / goblet-pruned
<b>AREA /HAS</b>	3,7859 ha	<b>VINE PATTERN</b>	3,00 x 3,00 m.
<b>TOTAL PRODUCTION</b>	7.900 kg	<b>PRUNNING METHOD</b>	Pulgares
<b>OROGRAPHY</b>	Gentle slopes	<b>HARVEST METHOD</b>	Manual / Hand
<b>GEOMORPHOLY</b>	Alluvial deposits, sandy soil	<b>HARVEST PERIOD</b>	17th to 21st September
<b>AVERAGE RAIN / YEAR</b>	3850 mm	<b>ALCOHOL %</b>	14,85 (% VOL)