

DOMINIO DEL BENDITO

Producer Name: Dominio del Bendito
Wine Name/Brand: El Primer Paso (red wine)
Wine Vintage: 2021
D.O. Toro

Vintage & harvest overview:

100% by hand done in 12 kilos cases.

Our target, taking maximum care of the grape to arrive in perfect conditions to the winery.

A typical vintage for Toro, good maturity, very fruity wines and alcohol was quiet high, today El Primer Paso 2021 gives a lot of pleasure and keeps quiet well

Vineyard information:

Ungrafted and phylloxera free vines, non irrigated, 100% Tinta de Toro, being the youngest vineyards grafted. The youngest vineyard was planted in 2006. The rest is between 25 and 60 years old and is located in pago La Jara and highlands of Valdefinjas.

The soil is mostly sandy on the surface with a variable proportion of pebble stones, over a chalks and clays.

It is located at 720 me altitude and the climate is continental with a light influence from the Atlantic Ocean.

Grape Varieties:

100% Tinta de Toro, yield per hectare 4.000 - 4.500 Kg, although the older vineyards, do not even reach 3.000 kg per hectare.

Farming:

Organic since 2004, the vineyard is cultivated traditionally and all vines are unirrigated bush plants. We pay great attention and special care to manage canopy throughout the growing season, to obtain the highest standards of quality grapes and a balanced vineyard.

Wine vinification/production methods:

Fermentation-maceration take place in small deposits of stainless steel and also concrete with epoxy.

It usually last from 12 to 25 days.

El Primer Paso is fermented with indigenous yeast.

Piegages, remontages are used more or less frequently.

There is no magical recipe: It depends on the sensation each vat gives me.

It is matured from six to nine months, 70 % - French wood barrels of 225 l and 30 %- American wood barrels of 225 l.

(10 % new barrels, the rest is mostly 3-4 years old).

The wine matures on its lees during the first months to enhance complexity and roundness.



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Wine tasting notes: The 2021 vintage combines quantity and quality, and the wines are ripe and round.

El Primer Paso 2019 reveals ripe berries and integrated spice after six months in barrel. It's full-bodied, with abundant, slightly earthy tannins.

59.285 bottles produced and 630 magnum.

Pairing: any kind of good red meat red meat, grills and roasts, cheese.

Alcohol: 15.9 % VOL

Residual sugar: 3.3 g/l

pH: 3.86 pH

Total acidity: 4.74 gr/l tartaric acid

Volatile Acidity: 0.76 g/l

Total Sulphites: 75 mg/l

Organic wine with certification that we achieved on 2016 vintage.

Packing details:

0,75 L - 12 bottles - 51 x 31 x 16,5 - Pallet
56 cases, 965 kg - 113,5 x 101,5 x 149

