

Yaso 2014



Winery:

Viñedos de Yaso

Grape varieties:

100% Tinta de Toro

Location:

Finca Yaso (D.O. Toro) - Morales de Toro

Alcoholic degree:

13.5%

Fermentation:

For 14 days in 15.000 liters tanks at 25°C Temperature

Post-fermentative Maceration Time:

For 8 days on lees

Aging:

6 Months in French oak casks

Tasting:

Yaso is a wine of Tinta de Toro variety that has stayed in French oak barrel for 6 months. Its vineyards are older than 40 years and are located in the South East of the Zamora province on soft undulations and sandy texture with dun color. Winemaking tradition in Toro shire dates back even before the Roman domination, more than 2,000 years ago. Yaso in Greek mythology is a healing goddess.

Cooler: Intensity medium high. Red cherry with garnet hints. Clean and shiny.

Nose: Good intensity, fruits are predominant, reminding of cherries, morello cherries and berries marmalade. Flowery violet tones, mixed with spice, mentol, balsamic aromas and black liquorice.

Mouth: pleasant attack and balance. Fresh sensations with volume. Fruity and noble wood hints, together with spice, coffee and liquorice in the back nose.

93^{pts}

2012 Vintage



89

2014 Vintage

Points

