

# TELMO RODRÍGUEZ

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## Dehesa Gago 2018

Toro, Spain

### ESTATE

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### WINE

Dehesa Gago is 100% Tinto de Toro (the local clone of Tempranillo). The intensity of this old vine fruit comes through even in this wine, vinified without oak, a pure expression. The Telmo Rodríguez wines in Toro are named after a Spanish breed of bull that is both elegant and powerful. That epitomizes the challenge in the region, to work in areas that are cooler, and with vines that are trained and adapted to the heat, so that a freshness plays with the fruit concentration. The 19th century lower-case "g" typeface that appears on all the Toro wines is transformed, and modernized, by a bull horn.

### VINEYARD

**Soils:** Tertiary sandstone alternating with Quaternary gravel terraces. In general, soils with a sandy-loam texture and poor in organic matter

**Farming:** Since 1998 Telmo has worked exclusively with 8 families of growers practising traditional viticulture. Vineyards planted in low density, all 100% bush vines that are manually harvested into small boxes.

### WINEMAKING

**Variety:** 100% Tinto de Toro (Tempranillo)

**Fermentation:** In neutral cement casks and stainless steel using native yeasts

**Aging:** 6 months in stainless steel tanks.

**Alcohol:** 14.5%

### VINTAGE

The 2018 vintage is characterized by abundant rainfall and explosive plant development in spring. Early frost in certain places of Argujillo luckily did not have a big impact. Rains delayed the flowering, which was, in general, good. The dry summer favored a slow maturation, and harvest began on October 1 (10 days of harvests). Finally, a good yield and a particularly good quality of tannins.

### TASTING NOTE

*"The distinctive red soils produce a Tinto de Toro (the local clone of Tempranillo) with tremendous fruit concentration, ripeness, acidity, tannins and structure. Dehesa Gago is the wine Telmo has used to discover and understand the vineyards of Toro, a pure wine that eschews oak and showcases fruit."*