



CYAN PRESTIGIO

Company: Bodega CYAN, S.L.

Brand name: Cyan Prestigio

Winery address: Finca La Calera. Ctra. Valdefinjas-Venialbo Km 9,2
Toro, Zamora (Spain).

Grape variety : Tinta de Toro 100%.

Soil: Poor, with sand and clay at depth layers.

Alcohol: 14'5%.

Climate: Extreme continental slightly moderated with a low rain fall.

Average age of vineyards: between 60 and 90 years.

Harvest: handpicking in 20-kg. cases

Wine making: , traditional red wine making.

Temperature of Fermentación: 28°C.

Type of barrels: 100% new, 70% French oak of fine grain and 30% American oak.

Malolactic fermentation: 100% in barrels stainless steel barrels at a controlled temperature

Ageing: 18 months in barrel and 22 month in bottle.

Temperature of consumption: 17°C.

Wine Matching: red meat, roasted, game, poultry and cured cheese.

- Visual Phase: very deep black cherry. Shiny and clean.

-On nose: is ripe dark fruit powerful bouquet, almost in preserve and a small high roast oak bouquet.

-In mouth is meaty, with ripe and oily tannins. Great flavours with a long lingering finish.

DEPARTAMENTO DE COMUNICACIÓN