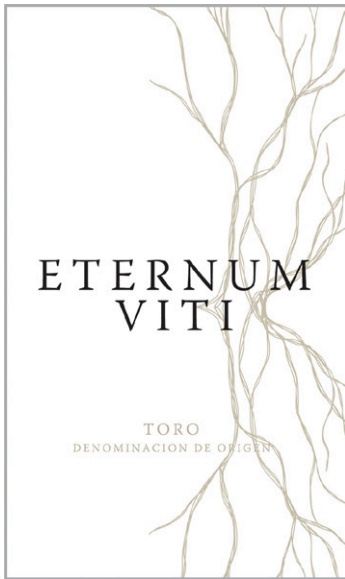


# Eternum Viti 2007



**Winery:** Bodegas Abanico

**Region:** Toro D.O.

**Grapes:** 100% Tinta de Toro

**Winery:** The management team is looking to create a wine with expression of variety, essence of place, intensity of aroma, clean fruit, and sweet tannins. The winery has 30 of their 82 hectares planted with tinta de toro vines. Fruit for this new wine comes from vines aged 30 year old estate grown vines in the Guareña river valley along with fruit from a 40 year old vineyard near the village of El Pego.

**Wine:** Grapes were cold macerated for 10 days at 42 degrees Fahrenheit prior to fermentation to maximize aroma and color. Fermentation lasted 10 days at temperatures between 68-77 degrees Fahrenheit, followed by an addition 12 days of post-fermentation maceration of skins. After pressing the wine

underwent malolactic fermentation in 225 liter barriques, followed by 10 months aging in barrel. All barrels were made of French oak with 50% new and 50% one year old from the following coopers; Nadalie, D'Argaud, Sylvain, Demptos. 70% of the barrels were toasted medium plus and the other 30% medium.

## Reviews:

“The 2007 Eternum Viti was sourced from Tinta de Toro (Tempranillo) vines at least 30 years of age. It was barrel-fermented and aged in French oak, 50% new, for ten months. A glass-coating opaque purple in color, it offers up a fragrant bouquet of earth notes, mineral, spice box, and blackberry. This leads to a dense, ripe, powerful wine which manages to keep its tannins under control. Give it another 2-3 years in the cellar and drink it through 2020.” **Top 100 Spanish Wine Values**

**90 points** *Wine Advocate* issue 181 February '09

“Big, sleek Toro, with at least 50 percent new oak for this 100 percent Tinta de Toro (Tempranillo). That sweet oak character is in full effect; it's opulent and cocoa-edged, flashy and made for impact and enjoyment. Toro is determined to make stylish wines, and this is a fine example of accomplishing just that.”

***The Chronicle Recommends August 8, 2010***



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