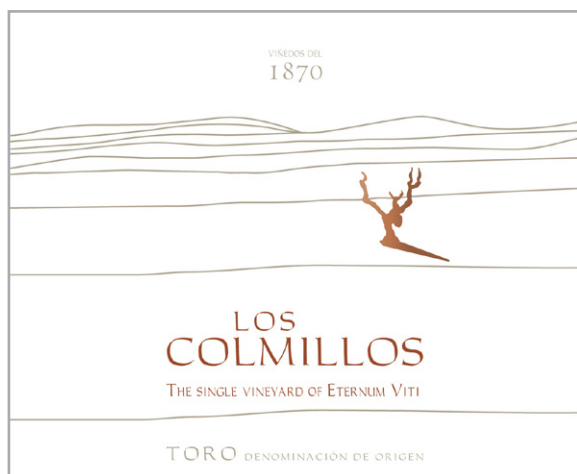


Eternum Viti Los Colmillos 2008



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: According to records, the “Los Colmillos” (The Tusks) vineyard was planted in 1950. The owner, Manuel Martin Amores, however, swears it was planted way back in the 1870s. His grandfather, when required to document his

estate, chose to register the later date as back in the early 1990s old vines were considered less productive and, consequently, less valuable. Today, of course, we know that really old vines are the determining factor in producing world class wines of great concentration and finesse.

Produced from 130+ year old vines. Fruit was hand harvested and saw fermentation in stainless steel tanks. The wine was raked to new French oak barrel for malolactic fermentation which was followed by 16 months of aging in barrel. The was bottled without filtration.

Reviews:

“A glass-staining opaque purple color, it delivers a compelling aromatic array of sandalwood, incense, truffle, licorice, and lightly roasted black fruits. Full-bodied and powerful on the palate, the wine is layered, dense, and filled with black fruit flavors, spice notes, and licorice. It will evolve for 5-7 years and offer a drinking window extending from 2015 to 2028. In the scheme of things it is a great value in serious red wine.”

92 points *Wine Advocate* issue 188 April 2010

“Glass-staining purple. High-pitched, mineral-driven aromas of black raspberry, cola, potpourri and Asian spices. Fine-grained and sweet, offering an array of red and dark berry flavors and slow-building smokiness. Tannins come on late, adding grip to the long, sweet finish. This benefits from aeration.”

91 points *International Wine Cellar* issue 152 Sept/Oct 2010



Selected by Aurelio Cabestrero®

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