

Frontaura Crianza 2005

Technical Sheet

BRAND Frontaura

WINE TYPE Red

GRAPE VARIETIES 100% Tinta de Toro (Tempranillo)

ALCOHOL 14

LOCATED
Old vines from Morales de Toro D.O. Toro

FERMENTED For 6 Days in stainless steel vats

MACERATED For 28 days in stainless steel vats

MALOLACTIC FERMENTATION In stainless steel vats

AGED For 15 months in New Allier French Oak Casks

BOTTLED May 2006

ANNUAL PRODUCTION 79,985 - 750 ml bottles 3,961 - 1500 ml bottles

SOIL Predominantly Clayey

GRAPE YIELD PER HECTARE 3,000 kilograms

PACKAGING

750 ml bottles: 3/6-bottle carton boxes, 3-bottle wooden boxes

1500 ml bottles: one-bottle carton boxes









- Silver Medal Japan Wine Challenge 2008
- Gold Medal Mundus Vini Alemania 2008
- Bronze Medal Premios Vinhoreca 2008 - Spain



Frontaura Reserva 2005

Technical Sheet

BRAND Frontaura

WINE TYPE Red

GRAPE VARIETIES 100% Tinta de Toro (Tempranillo)

ALCOHOL 14

LOCATED Old vines from Toro D.O. Toro

FERMENTED For 6 days in stainless steel vats

MACERATED For 25 days in stainless steel vats

MALOLACTIC FERMENTATION In stainless steel vats

AGED
For 18 months in New Allier French Oak Casks

RELEASE DATE 2006

ANNUAL PRODUCTION 45,800 - 750 ml bottles 770 - 1500 ml bottles

770 - 1500

Predominantly Clayey-Calcareous with slopes and undulations

GRAPE YIELD PER HECTARE 3,000 kilograms

PACKAGING

750 ml bottles: 3/6-bottle carton boxes, 3-bottle wooden boxes

1500 ml bottles: one-bottle carton boxes





Aponte 2006

Technical Sheet

BRAND Aponte

WINE TYPE Red

GRAPE VARIETIES 100% Tinta de Toro (Tempranillo)

ALCOHOL 15.5

LOCATED
Old vines in Villabuena del Puente D.O. Toro

FERMENTED For 6 days in wooden casl

MACERATED For 25 days in wooden cask

MALOLACTIC FERMENTATION In New Allier French Oak Casks

AGED

For 18 months in New Allier French Oak Casks

RELEASE DATE December 2008

ANNUAL PRODUCTION 2,600 - 750 ml bottles 240 - 1500 ml bottles

SOIL

Predominantly Clayey with slopes

GRAPE YIELD PER HECTARE 1,000 kilograms

PACKAGING

750 ml bottles: one-bottle carton boxes 1500 ml bottles: one-bottle carton boxes





Dominio de Valdelacasa 2006

Technical Sheet

BRAND Dominio de Valdelacasa

WINE TYPE Red

GRAPÈ VARIETIES 100% Tinta de Toro (Tempranillo)

ALCOHOL 14

LOCALIZACIÓN Pago de Valdelacasa Villabuena del Puente D.O. Toro

FERMENTED For 7 days in stainless steel vats

MACERATED For 22 days in stainless steel vats

MALOLACTIC FERMENTATION In stainless steel vats

AGED

For 6 months in French (70%) y and American (30%) oak casks

RELEASE DATE April 2007

BOTTLED April 2008

ANNUAL PRODUCTION 55,763 - 750 ml bottles

SOIL

Predominantly Clayey-Calcareous with slopes and undulations

GRAPE YIELD PER HECTARE 4,000 kilograms

PACKAGING 3/6-bottle carton boxes



