

PIEDRA

CRIANZA

D.O.TORO
TINTA DE TORO
& GARNACHA



PIEDRA
BODEGA Y VIÑEDOS

PIEDRA

Attractive intense, clear, bright cherry red core colour, with garnet hints on the rim.

The nose is complex with an abundance of ripe red fruits layered over spiced and toasty notes.

Unctuous and full of flavour on the palate, where the fruit notes shine through.

This is a structured wine with noble tannins and a long, aromatic finish.

bodegapiedra.com



Ctra. Toro-Salamanca ZA-605 Km.
549800 Toro - Zamora (Spain)
+34 980 693 900

CRIANZA



PIEDRA

VINEYARDS PARCEL

Estancia Piedra parcel (1968)

GRAPE VARIETY

80% Tinta de Toro and 20% Garnacha

HARVEST

Manual, in 20kg crates, over a fortnight in September.

RECEPTION AT THE WINERY

Selection table with strict quality control.

FERMENTATION

Ten days in stainless steel 15,000ltr temperature controlled tanks (maximum 28oC). Frequent pumping over. Malolactic fermentation in tanks.

AGEING

Twelve months in barrels: 75% French Oak and 25% American Oak.

STABILIZATION

No tartaric stabilization.

FILTRATION

Very light filtration prior to bottling.



PIEDRA
BODEGA Y VIÑEDOS

BOTTLE [BG Nova Natura]

Dimensions (HxD)	Weight
Height 313 Diameter 72,7 mm	1,17 Kg

GTIN-13/EAN-13

BOX [corrugated cardboard-vertical]

Dimensions (LxFxH)	Units per box	Weight
31,6 x 24,3 x 16,2 cm	6 bot.	7,33 Kg

GTIN-13/EAN-13

PALLET (up to 2M high) EUROPALLET (120 x 80 CM)

Boxes per row	Rows per pallet	Boxes per pallet	Bottles per pallet	Pallet weight	Pallet dimensions
12	10	120	720	904,6 kg	80x120x176 cm