

PIEDRAPROHIBIDA

ÚNICAMENTE GARNACHA

D.O.TORO
TINTA DE TORO

This wine is made with grapes grown in our Bocarrage Parcel, using absolutely no sulfites, nor additives or treatments of any kind. The grapes are exclusively hand harvested, ripe Tinta de Toro grapes.

After spontaneous alcoholic fermentation, with the malolactic naturally following in French oak barriques, the wine remains on its lees for a period of six months, after which it is lightly filtered prior to bottling.

With all of its integrity and natural fruit, this wine is a pure expression of the best that an old vineyard site in the Toro region has to offer.

bodegaspiedra.com



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PIEDRA
BODEGA Y VIÑEDOS

PIEDRA NATURAL

VINEYARDS PARCELS

Bocarrage (1967)

COMPOSITION

100% Tinta de Toro

HARVEST

Manual in 20kg crates at the start of October.

WINERY RECEPTION

Strict quality control by selection table.

FERMENTATION

10 days in 5000 liter stainless steel tanks

at a controlled temperature (maximum 25°C). Frequent pumping over. Malolactic fermentation in new French oak barriques.

AGING

6 months in French oak barriques.

STABILIZATION

Cold stabilization occurs naturally during the winter months in oak barrels when the wine is exposed to -7/-9oC over a two week period.

FILTRATION

Very light filtration prior to bottling.



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BOTTLE [BD Lux Natura]		BOX [corrugated cardboard-vertical]			
Dimensions (HxD)	Weight	Dimensions (LxFxH)	Units per box	Weight	
Height 313 Diameter 72,7 mm	1,17 Kg	31,6 x 24,3 x 16,2 cm	6 bot.	7,33 Kg	
GTIN-13/EAN-13		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