

PIEDRA

ROBLE

D.O.TORO
TINTA DE TORO
& GARNACHA

PIEDRA

Intensed red-cherry colour.

The nose is an explosion of fruits, berries, liquorice.

On the palate, this wine reveals its young and fascinating personality, creating an exceptionally round and well-balanced sensation in the mouth, gliding towards an agreeably long and harmonious finish.

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



PIEDRA
BODEGA Y VIÑEDOS

ROBLE



PIEDRA

VINEYARDS PARCELS

Estancia Piedra parcel (1968) and Laviuda (1998)

GRAPE VARIETY

85% Tinta de Toro and 15% Garnacha

HARVEST

Manually, in 20 kg crates during the latter half of September.

RECEPTION AT THE WINERY

Sorting table with strict quality control.

FERMENTATION

8 days in 15,000L stainless steel tanks at a controlled temperature (maximum 25°C). Frequently pumped over. Malolactic fermentation occurs in the tank.

AGEING

4 months in barrels of French oak.

TREATMENS

Cold stabilization.

FILTRATION

Antimicrobial.



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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