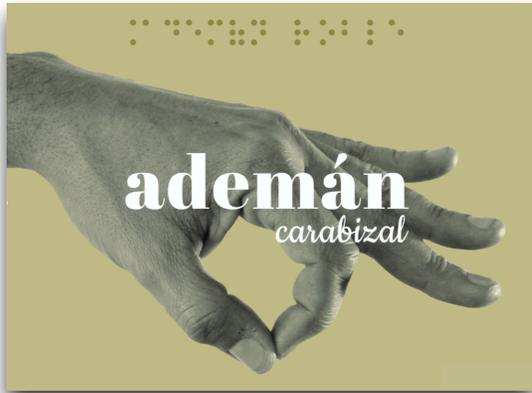




## Bodegas Maires Ademán 'Carabizal' Roble 2018



REGION	D.O. Toro
GRAPES	100% Tinta de Toro
VITICULTURE	Wire-trained vines with an average age of 25 years (25-50 years) from the very western edge of Toro with predominantly sandy soils. This is the secret of Toro's supple reds.
VINICULTURE	Hand-picked and harvested by night in small crates follows by sorting the grapes in the winery and pursuing an optimum control process of aroma and polyphenol extraction. Fermentation in controlled temperature for 17 days with three daily pump overs. Aged for 4 months in medium toasted French oak barrels.
SOIL	Sandy with pebbles

### TASTING NOTE

Amaranthine and violet colour filled with red berries and wild berries aromas, hints of sweet and spices with roasted notes. Fresh and broad on the palate, with a perfect balance between earth and fruit, highlighting the intensity of Tinta de Toro variety with frank aromas of fresh meat, deep dark fruit, coffee, spice. Silky and long pleasant aftertaste.

### FOOD PAIRING

An ideal accompaniment to red meats and cured meats. It is also an excellent partner with pasta dishes and white fish.

The idea of Maires Winery and Vineyards came up in 2015 when two cousins joined together with the aim of resuming their winemaker ancestors' activity and thus be present in Toro Appellation of Origin. By the name of MAIRES, a family nickname that goes back to four generations dedicated to the viticulture, Fernando and Pablo merge their professions with the illusion of carrying out a project that leads to a new way of understanding the wine: viticulture and communication.

Although Toro appellation of origin was created at the end of the 80s, the tradition of the Toro wines has its origin before the Roman settlement, as evidenced by the archaeological remains found in the area. Toro's fame was extended into the Middle Ages when royal privileges were granted for trade. In fact, the wine of Toro even reached the lands of the new world at the hand of Columbus in the discovery of America.

ADEMÁN wines describe the essence of a family project that reflects the influence of the passage of time in viticulture, an adventure with constant discoveries that delight our senses. The gestures of each one of the bottles represent a stage in the life of the person. Through these gestures, we seek to represent a type of wine and a type of vineyard.