



TERRITORIO CEPA

Cuenta Ovejas

– D.O.TORO –

“Potency in harmony”

GRAPES: Tinta de Toro 100%

HARVEST: The vineyards are located in the best areas of San Román de Hornija, a town next to the Duero River. In search of its optimal stage of maturation to achieve a fruity and powerful wine as a result.

ELABORATION: Crafted using selected grapes on the fields during the harvest and once at the winery, they are passed through a sorting table.

Alcoholic Fermentation: It ferments in stainless Steel tanks of 10.000 Kg of capacity, temperature controlled, favoring the extraction for 14 days.

Malolactic Fermentation: It is conducted in stainless steel tanks for 30 days on its fine lees.

BARRELS: Aged in a French oak Wooden Vat for 4 months.

TASTING NOTES: Cuentaovejas is an innovative interpretation that shows a grape with powerful qualities that does not lose its classic elegance. Cardinal red color with aromas of ripe red fruits (strawberry, blackberry and raspberry) and with sweet hints of vanilla along with some spicy touches typical of its aging in French oak barrels. The palate reveals its freshness and flavor, being powerful and very long.

We recommend opening the bottle half an hour before its consumption.

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