

VIÑEDOS DE
YASO

D.O. TORO



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YASO 2016

FLOR DE MATTERIA

2016 Harvest

Very mild and dry end of autumn 2015. No incidence of frost. Abundant rainfall at the beginning of winter with mild temperatures. Spring began with somewhat lower-than-average temperatures and abundant rainfall, which greatly delayed the onset of bud-break. Spring continued with temperatures within normal ranges and no rainfall. The summer was hot and dry, the rain came in the form of thunderstorms, especially in early July. The end of the summer was extremely hot, especially in the first weeks of September, and very dry. This caused a halt in ripening at the veraison stage. The last days of the summer it rained, hydrating and cleansing the grapes. This is therefore a vintage with great aromatic potential and very good balance in the mouth, giving elegant and subtle wines.

The Winery

In this area we have the 10 ha Yaso estate, very close to Morales de Toro (Zamora), which is planted with Tinta de Toro, a Tempranillo clone well-adapted to this area. We also have old vineyards in El Pego and Valdefinjas, where the grapes for the Matteria range come from.

Vineyards

The vines are 40-60 years old, goblet-trained and not irrigated. Sandy soil with a multitude of pebbles in the areas of El Pego and Valdefinjas.

Winemaker

Álvaro Trigueros

The Wine

This wine is born from a selection of grapes from the old vineyards we have in El Pego and Valdefinjas. Each year we have to select the barrels that go into the first wine (Matteria), which are only a small quota and the most expressive, and the rest are selected as Flor de Matteria. 100% Tinta de Toro, aged 14 months in 300-litre French oak barrels.

Tasting Notes

Very intense nose that conveys the fruitiest character of the Tinta de Toro under menthol, aromatic herbs, earthy and mineral aromas. In the mouth it is ample, very expressive and with sweet tannins, with perfect acidity that makes it long on the palate and gives it a pleasantly persistent finish.

Technical Information

Alcohol: 15.5% by Vol.
pH: 3.8
Acidity: 5.2 g/l in H2T
Residual sugar: 1.7 g/L