

---

GAGO VITICULTORES DE TORO / Toro

Ctra. Morales de Toro  
49800 Toro, Zamora

## Dehesa Gago (2018)

Dehesa Gago is an honest representation of the viticulture and the vineyards of Spain's most continental wine appellation. We seek to offer the greatest fluidity and freshness of this extreme place.

### REGION

Toro

### VILLAGES

Argujillo, Villabuena, Morales

### VARIETIES

100% Tinta de Toro

### VITICULTURE

Since 1998 we work with 8 families of growers practising traditional viticulture. Vineyards planted in low density, 100% bushvines. Manual harvest in boxes.

### ELABORATION AND AGING

Native yeasts, fermentation and aging for 6 months in stainless steel tanks.

### SOILS

Tertiary sandstone alternating with Quaternary gravel terraces. In general, soils with a sandy-loam texture and poor in organic matter.

### VINTAGE CHARACTERISTICS

The 2018 vintage is characterized by abundant rainfall and explosive plant development in spring. Early frost in certain places of Argujillo luckily did not have a big impact. Rains delayed the flowering, which was, in general, good. The dry summer favored a slow maturation, and harvest began on October 1 (10 days of harvests). Finally, a good yield and a particularly good quality of tannins.

