



Elaboraciones Únicas

Pandora

OVO



Red

DENOMINATION OF ORIGIN: Vino de la Tierra de Castilla y León.

VARIETY: 100% Tempranillo

AGE OF VINEYARD: Pre-phylloxera vineyards in the Toro area, dating from 1895.

TYPE OF SOIL: Sandy pebbly soil, located at an altitude of 810 meters above sea level.

PRODCUTION PROCESS AND AGING:

Fermented in oval-shaped ceramic container coated with salt.

Two-year production process on own lees.

Due to the oval shape the lees move naturally.

The ceramic container and the long aging process on lees bestow the wine with different nuances.

EXCLUSIVE PRODUCTION: A unique wine worldwide, we have only produced 415 bottles, bottled, labelled and sealed manually.

ON THE SENSES

APPEARANCE

Intense Indian ink colour with a purple rim.

NOSE

Round, very fruity with notes of red fruits.

MOUTH

Strong, reminiscent of the Tempranillo grape in its pure state.

ON THE TABLE

Perfect to accompany cold meats as well as grilled red meats.