

Familia Belasco Wineries

NAVARRA, RUEDA, RIOJA, TORO, SPAIN • JUAN IGNACIA BELASCO



Taurus Roble, Toro

- 100% Tinta de Toro
- Hand harvested
- Total maceration time is 18 days
- Aged in new French Oak for 4 months
- 50 years vine age (all planted in bush)
- 1.3 tons per acre

Deep cherry red colour with violet shades. Fruity, toasty aromas of blackberries and plums. Silky elegant, persistent mouth feel with ripened fruit flavours.

AB +757085
MB +19563

The Belasco Family began its activity in Toro at the end of the nineteen nineties with the purchase of a series of plots of Tinta de Toro vines aged between forty and fifty years, with a yield of less than three thousand kilograms per hectare.

Subsequent plantations were added so that currently there is a surface area of more than one hundred hectares of vines that come under the Toro D.O.



Juan Ignacio and Mikel Belasco

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VINEYARD NOTES

- The Belasco family founded “Destilerias La Navarra” in 1580.
- It was in the 1980’s that the family decided to develop their wine-growing business with the goal of becoming a leader in quality winemaking.
- By 2000, they owned more than 615 acres of vineyards in Navarra, Toro, Rueda and Rioja, Spain.
- In 2003, they purchased 222 acres of vineyard’s in the Mendoza sub region of Lujan de Cuyo.
- Belasco de Baquedano are the surnames of Juan’s father and mother.

Toro, Spain, Appellation

- Located in the province of Zamora in western Castilla y Leon
- Castilla y Leon consists of the following DO’s; Bierzo, Los Valles de Benavente, Toro, Arribes, Rueda, & Ribera del Duero
- Toro is perched on a cliff overlooking the Duero River, which becomes the Douro in Portugal just 90 kilometres further west, the skyline is dominated by the lovely collegiate church of Santa Maria la Mayo
- Region known for its bold red wines
- DO created in 1987 with only 4 wineries and now has 50
- DO takes its name from the city of Toro
- It is a peaceful place steeped in history giving travelers a glimpse of the real Spain, rugged Spain, dramatic Spain
- Toro wines enjoyed royal privileges which allowed them where the sale of other wines was forbidden and Toro wines filled royal cellars and ships that were to sail to the lands of the New World.
- Known for soil of sand sediment, clay and calcareous conglomerates from the Pliocene
- Toro winemaking dates back before the settlements of the Romans.
- Tinto de Toro is a clone of Tempranillo. Evolving over the centuries, it has developed thicker skins – hence the deep colours and the high tannins in the wines.
- At between 620-750 metres above sea level the vineyards are pretty high, forming a gently undulating plateau that soaks up the blistering sun during the day so creating an incredible build up of ripeness that shows in the finished wine.



- The minimum alcohol allowed is 12.5%
- The D.O. regulations require a minimum of 75% Tinta de Toro for the red wines of the region.
- Toro supplied much of France with wine during the phylloxera crisis, from which it emerged largely unscathed thanks to its sandy soils. Its vines were also used to help replant the rest of the country following the plague.
- Toro experiences an extreme continental climate, with hot, dry and often long summers followed by cold winters. Temperatures can range from 12°F to 97°F (-11°C to 36°C) with low annual rainfall of 14in (350mm).
- Average sunshine hours can reach 3000 a year, making Toro primarily a red-wine producer.
- Toro’s wines are categorized according to their age:
 - » Joven is a light and young wine.
 - » Roble is older than Joven, with a small proportion of Garnacha.
 - » Crianza must be at least two years old, with a minimum six months of oak aging.
 - » Reserva must be at least three years old, with a minimum one year of oak aging.
 - » Gran Reserva must be at least five years old, with at least two years of oak aging.