

<http://frederickwildman.com/national/wine/michel-torino/tannat-don-david/2007>



DON DAVID TANNAT 2007

Produtor: Michel Torino

Cor de vinho: Red

Região: Cafayate Valley, 1700 MSNM

País: Argentina

Blend: Tannat: 100%

Summary

The Don David range are the flagships of the Michel Torino estate named in homage to the winery founder David Michel.

Terroir: Each selection in the Don David range is sourced from entirely estate owned vineyards throughout the Cafayate Valley. Vineyards sit at elevations well above 3,000 feet with many sitting above 6,000 feet. The power of the sun at these elevations combined with very little moisture or pests leads to wines of unique purity and concentration.

Vinification: Concentration and varietal expression are the goals of both the red and white wines in this range. The red wines undergo a 5 hour thin covering maceration which extracts additional concentration followed by more than a week of cold maceration in steel tank and 9 months in the cellars in a combination of French and American oak.

Notes

The wine has intense aromas of minerals, cloves and white chocolate, with vanilla notes. On the palate, there is a full fruit with Italian "amaro" chocolate flavors with a long finish.

*Carneiro assado, arroz com lentilhas e cebola frita, saladas verdes.
Almoço em 12 de junho de 2011 com a Turma da Praia.*