

Cyan



Cyan Crianza (organic)

D.O. Toro

The new approach to this wine begins with the specific treatment of the vineyard, where vines are selected whose age regulates production. With the help of natural fertilisers and directed pruning, we get this fresh, light and fruity organic wine. Its 12 months in the barrel give it the natural and fresh touch that makes it irresistible.

Bold cardinal could of deep purple tones. Very covered in layer, clean and bright. Intense and strong on the nose, dominating aromas from fresh red and black fruits from the plum, cherry, blackberry and strawberry range in harmony with clean and neat tertiary touches from aging, with liquorice, coffee, spices, lactones and fine woods. Backbone of sweet tannins which give excellent expression, combined well with a degree of acidity that gives freshness. Similar aromas linger in the nose, repeating very clean and neat sensations of fresh fruit, coffee liquorice, wood and roasted aromas.

Awards and Scores

2015 Vintage

- Gold Medal Berliner Wine Trophy 2019
- Silver Medal Cinve 2019
- Bronze Medal Decanter 2019

2014 Vintage

- 91 Points ABC Wine Guide 2019

2011 Vintage

- Gold Medal 'Concours Mondial Bruxelles' 2016
- Gold Medal Mundus Vini 2016
- Bacchus Gold Award 2016



BODEGA CYAN
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

Vineyard

The vineyards used to make this wine are over 30 years old and are grown in the sandy, chalky soils of the La Calera estate situated on the far west of the Toro Designation of Origin. Its character is understood when observing the limited conditions of this soil which is excellent for an austere vineyard with an almost dry climate.



Technical data

Bottle size 750 ml

Source of the wine

Name of vineyard	Finca La Calera
Town	Toro
Surface	38.19 ha
Formation	Trellis (organic) and goblet (organic)
Soil texture	Loamy sandy
Production process	Traditional method for organic red wine
Altitude	680
Yield/ha	5,000 kg/ha
Direction	Various
Slope gradient	5-10%
Year of planting	1943-2005

Production

Variety	100% Tinta de Toro
Harvest	September
First harvest	2011
Bottles produced	20,000
Fermentation	10-14 days in stainless steel tanks (26°C)
Aging	12 months in American and French barrels
Alcohol	15%
Acidity	5.20 g/l

Recommendations

Storage	Fresh and dry place. Avoid sunlight.
Temperature	Consume at 16-18°C

Bodega CYAN

CYAN Bodega, is one of the most recognised and admired wineries, by both national and international critics, for the quality of their wines since it was founded in 1999. Only 12 km from Toro, in the province of Zamorana, the landscape adopts the wavy forms of these lands with slight slopes and rolling hills. The winery is located on the road that joins Toro and Venialbo, just after the municipality of Valdefinjas. There are three naves, one of which is half-buried, where the barrels are kept, and the other two are at the top of a hill from where you can see an impressive view of the region and its vineyards.

BODEGA CYAN
Ctra Valdefinjas-Venialbo Km. 9.2
49800 Toro

www.bodegacyan.es
enoturismo@bodegacyan.es