

Cyan



# Cyan Pago de La Calera 2004

## D.O. Toro

Cyan Pago de la Calera is a signature wine which reflects the values and prestige, not only of D.O. Toro, but of its creator, Carlos Moro. Exquisite production, scrupulous selection of the grapes and long aging, where the wine rests for more than 18 months in Bordeaux and Burgundy French oak barrels, fine grain and medium toast.

Intense dark cardinal colour with a purplish rime, aromas of very ripe black fruit and aromatic Mediterranean plants, including spices, pipe tobacco, cocoa and mineral tones from its time in the barrel. In the mouth it is intense and concentrated and further perfected by its 48 month stay in the bottle, obtaining a continuously progressing wine.

## Awards and Scores

### 2004 Vintage

- 92 Points 'El País' Wine Yearbook 2015
- 92 Points 'Vinos de La Semana Vitivinícola' Guide 2015
- 91 Points Robert Parker 2013
- 91 Points Peñín Guide 2015

### 2003 Vintage

- 91 Points Repsol Guide 2013
- 89 Points 'El País' Wine Yearbook 2013
- 90 Points 'Intervino' Guide 2013



BODEGA CYAN  
Winemaker: Alberto Gomez  
Technical Director: Felix Gonzalez

# 2004 Vintage

A cold and moderately rainy winter. A mild, frostless spring with medium budding, a very hot summer that followed, with early, quick ripening and short harvest during the second half of September and part of October, with high autumn temperatures. The high final temperatures made the excellent ripening conditions possible.

## Vineyard

This wine is made using smaller grapes from over 60 years old, limited production vineyards that lay on the sandy and scorched earth of the CYAN estate, located at the western end of the D.O. Toro. Its concentration and characteristics are fully understood when seeing the limiting conditions of this excellent soil for an austere vineyard in an almost arid climate.



# Technical data

Bottle size 750 ml

### Source of the wine

|                    |                                  |
|--------------------|----------------------------------|
| Name of vineyard   | Finca La Calera                  |
| Town               | Toro                             |
| Surface            | 4 ha                             |
| Formation          | trellis (organic)                |
| Soil texture       | Loamy Limestone                  |
| Production process | Traditional method for red wines |
| Altitude           | 710                              |
| Yield/ha           | 4,000 kg/ha                      |
| Direction          | East-West                        |
| Slope gradient     | 5-10 %                           |
| Year of planting   | 2001                             |

### Production

|                  |                                             |
|------------------|---------------------------------------------|
| Variety          | 100% Tinta de Toro                          |
| Harvest          | September                                   |
| First harvest    | 2001                                        |
| Bottles produced | 12,000                                      |
| Fermentation     | 10-14 days in stainless steel tanks (26°C)  |
| Aging            | 18 months in barrel and 48 months in bottle |
| Alcohol          | 15%                                         |
| Acidity          | 5.10 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

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