

Cyan



Cyan Prestigio 2010

D.O. Toro

With its unique character, just by opening a bottle of Cyan Prestigio, you can understand why these wines were so famous in Spain's golden age and are still the favourite of connoisseurs today. This wine is synonymous with balance between the grape and the wood, which is achieved by a measured stay in barrel and bottle.

Deep dark cardinal colour with violet tones. Aromas of ripe black fruit, with balsamic notes from the aromatic plants of the estate's pine forests, among spices, pipe tobacco, dark chocolate and mineral tones. Many of these nuances have their origin in the long aging of 18 months in French and American lightly toasted oak barrels. Succulent and characterful in the mouth perfected in its 22 months spent in the bottle, resulting in a continuously progressing wine.

Awards and Scores

2006 Vintage

- 92 Points ABC Wine Guide 2019
- 90 Points Robert Parker 2013
- 90 Points Peñín Guide 2015
- 90 Points 'El Pais' Wine Yearbook 2015
- 90 Points 'Intervino' Guide 2016

2005 Vintage

- Silver Medal 'Concours Mondial Bruxelles' 2013
- Silver Medal Japan Wine Challenge 2011
- Zarcillo Silver Award 2013
- 91 Points Wine Enthusiast
- 90 Points Repsol Guide 2019 2013
- 90 Points 'Intervino' Guide 2013



BODEGA CYAN
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

2010 Vintage

A cold and moderately rainy winter Mild spring with no frost and early budding. Later, a very hot summer, with early, fast ripening and a short harvest during the second half of September, with high autumn temperatures. The high final temperatures made the excellent ripening conditions possible.

Vineyard

The wine is made using the grapes from our limited production vineyards that lay on the sandy and scorched earth of the LA CALERA estate, in the vicinity of limestone boulders, located at the western end of the D.O. Toro. Its character and concentration is understood when observing the limited conditions of this soil which is excellent for an austere vineyard with an almost arid 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)
Soil texture	Loamy sandy
Production process	Traditional method for red wines
Altitude	680
Yield/ha	5,000 kg/ha
Direction	Various
Slope gradient	5-20%
Year of planting	1943-2005

Production

Variety	100% Tinta de Toro
Harvest	September
First harvest	2002
Bottles produced	50,000
Fermentation	10-14 days in stainless steel tanks (26°C)
Aging	18 months in barrel and 22 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.

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