

Cyan



Cyan Roble (Organic)

D.O. Toro

To make Cyan Tinta de Toro we waited until the perfect time to harvest, in search of freshness and the perfect balance between delicacy and personality. The wine is aged for 8 months in new French oak barrels. It is an organic wine.

The vineyards used to make this wine are grown in the sandy, chalky soils of the La Calera estate situated on the far west of the Toro Designation of Origin.

A good core of purple tones with very dark cardinal tones, clean and bright. It is a lively and expressive wine, with fresh aromas of red fruits such as blackberry, redcurrant and myrtle, with elegant tertiary aromas from its time in the barrel, with fine roasts, coffee, medium lactic acid and liquorice from the wood. A lively structure of tannins, in harmony with a fresh acidity that enhances the aromas of red fruit, fine and seductive touches of toast and roasted coffee, with a long, fresh and very pleasant finish.

Awards and Scores

2016 Vintage

- Bacchus Silver Award 2019

2013 Vintage

- Gold Medal Berliner Wine Trophy 2017

2011 Vintage

- GOLD MEDAL 'MUNDUS VINI' 2016
- BACCHUS GOLD AWARD 2016
- GOLD MEDAL BRUSSELS WORLD CHAMPIONSHIP 2016



BODEGA CYAN
Winemaker: Alberto Gomez
Technical Director: Felix Gonzalez

Cyanopica

The Cyan Roble label features a bird, named Cyanopica. This small bird, with blue plumage, is typical of the region of Toro. This bird is very intelligent, social and cooperative. One of the few threats to its species is in the chemical products that are used in the countryside, for this reason this species is abundant in the area of Toro, where many wines are organically grown. A symbol of commitment to the environment and full respect for nature.

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)
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	2015
Bottles produced	50,000
Fermentation	10-14 days in stainless steel tanks (26°C)
Aging	6 months in American and French barrels
Alcohol	14.5%
Acidity	5.00 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