



Since this family business was created in the year 2000, its philosophy has been aimed at obtaining very personal and unique wines that are created with great care, combining modern technology with the tradition of Toro wines. The name of the winery, LIBERALIA, is taken from the celebrations which were held in the ancient Roman civilisation in honour of the god Liber (also known as Bacchus) to celebrate the passing of children into puberty. During these celebrations, wines of great quality were drunk moderately and rationally, in such a way that the worries of the soul were freed, thus making it stronger and invigorated, giving it sufficient daring for any situation:

The LIBERALIA winery is equipped with leading edge technology inspired on the ancient processes of the area, involving hand-picking of the grapes in small containers, when the fruit is appropriately ripe, to be later received at the selection table in the winery and turned into genuine distinguished wines. Our production is about 106,000 bottles, 90% which is red wine. We intend on maintaining the current production, since we are convinced that a larger production would distract us from our basic objective: making high quality wines. We number our wines 1-5, with Cinco (5) being our Reserve and a special reserve bottling called Cabeza de Cuba.

Toro has 6,500 hectares made up of beautiful valleys and gently undulating hills, where on sedimentary lands with pebbles, our old vineyards are situated mainly on hillsides which look to the south-southeast. Their height of around 750 metres above sea level counters the excessive heat of the sun, whose light is duly welcomed by the plant, given the specific longitude west of the lower Duero river area. The low rainfall, below 450 mm/year, and the good level of sunshine produce a type of grape that is rich in aroma, colour and structure, both of which are notably transmitted to our wines.

The age of our vineyards is between 25 and 80 years, with the TINTA DE TORO grape being the main variety of the Designation of Origin, representing 90% of our production.

We also have vineyards with white varieties: Malvasia and Moscatel, which give a small grape and are both local to the region.

With our own vineyard and that which we directly control, we have 35 hectares of land. Whilst caring for our vines, we keep the use of chemical and phytopathological products to a bare minimum and resort to them only in very exceptional circumstances, preferring mechanical and preventive crop-growing procedures for their development.

Harvesting is carried out manually in small 10-15 kg boxes, with a second selection process on the reception table at the winery.



Liberalia Tres

100% TINTA DE TORO VARIETY WINE, four months aging in French and American oak casks. 60-year old vineyards.

ANALYSIS

Volume: 13.7%
Total acidity: 4.9 g/l.
Volatile acidity: 0.54 g/l,
Dry extract: 27.4 g/l.
Anthocyanins: 340.
PH: 3.76
Glycerine: 8.7.

TASTING

This wine is the result of a careful winemaking process involving the grapes from our old vineyards, where the vines are grown goblet-style. Our LIBERALIA TRES wine undergoes a process of aging in Bordeaux casks, which reaffirms its personality. In this way, we achieve an intense, clean cherry colour that is lively and brilliant with a multitude of undertones that are blue, indigo, red, violet, purple and mauve. Bringing the glass to life from the very first moment. On the nose, it is clean, refined and distinguished. It has a subtle background of wood (vanilla, cinnamon and roasts) which leads to an outstanding body of fruit, with blackberry, raspberry and a light hint of liquorice, which is very big and powerful. In the mouth, it is smooth and long, with a broad range of flavours and sensations. It is full of taste, well balanced in its acidity, and has a tannic hint that provides consistency.

OTHER

Its aging in the wood allows this wine to improve in the bottle, polishing away any slight edges that may appear as a result of its exultant youth, with adequate conditions for consumption in a period of 6 years. It is recommended with red meats, mature cheese and soups.

