



Bodega L'Amphore Toro

REGION/ ORIGIN	Castilla y Leon Toro DO	WINEMAKER	Maria Alfonso
VINTAGE	2011	WINERY ESTABLISHED	1990
VARIETALS	100% Tinta de Toro (Tempranillo)	VINEYARD(S)	Estate vines 4 hectares
ALCOHOL	14.5%	AGE OF VINEYARD(S)	80+ years old
FERMENTATION	Oak barrels Indigenous yeasts	SOIL TYPE	Stony-sandy loam
AGING	12 months oak 12 months Amphora	VINEYARD(S) ELEVATION	800 meters
BARREL TYPE/ YEARS IN USE	French oak New	FARMING METHODS	Certified Organic Biodynamic
FILTER/FINING	None	PRODUCTION	420 bottles
TOTAL SULFUR RS	12 mg/l 1 g/l		

'From the beginning, we decided on organic agriculture and biodynamic philosophy. The respect for nature and tradition turned out to make these grapes the first to be Organic Certified in Castilla y Leon'

Bodega L'Amphore is a small side project where Maria Alfonso, of Finca Volvoreta, has been working on aging some of her Toro fruit in amphora for many years. The picturesque rustic vineyards are about twenty minutes outside of the town of Zamora, and were the first organic vineyards in the D.O. Toro. Antonio Alfonso grew up making wine with his father, and now has passed on the winemaking duties at Volvoreta to his daughter Maria, one of the youngest female winemakers in Spain. The plot for this winery is only about 4 hectares, and is the oldest plot of fruit at the estate, where it sits within their 100 hectares of natural and gorgeous property high in the sun-scorched hills of the region. The land is sublime. Forests, wild herbs, natural insects and birds; Volvoreta (Gallego for butterfly) works with all of nature to create their exceptional quality wines. This small side project produces less than 4,000 bottles and is already getting a lot of attention for its long aging in amphora, incredible finesse, and stunning story.

The inspiration for L'Amphore and aging the wine in buried amphora in the vineyards, came from their 400-year-old underground cellar, where they traditional aged the wines 'in' the earth

This incredibly special wine is the second release from Bodega L'Amphore. With the 2006 first being released in 2017 after years of intricate aging, this estate only makes one wine, and it is a rare occurrence. The 2011 vintage was released in 2018 and saw a different elaboration than the previous bottling. Coming from Maria Alfonso's oldest vineyard plot of about 4 hectares, the grapes are hand-sorted and gently pressed to begin a natural fermentation in new French barrique, where the wine rests for 12 months before continuing its journey. For this vintage there were just 2 220L amphora buried out in the vineyards that took on this incredible wine, where it aged for over four years. After another four years in bottle, Maria decided that the wine was ready to share with the world, showcasing the dark and feral tones of aged Tinta de Toro, while elegant and long on the palate.