



Bodega L'Amphore Toro

REGION/ ORIGIN	Castilla y Leon Toro DO	WINEMAKER	Maria Alfonso
VINTAGE	2006	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	22 months oak 6 years Amphora (220L)	VINEYARD(S) ELEVATION	800 meters
BARREL TYPE/ YEARS IN USE	French oak New	FARMING METHODS	Certified Organic Biodynamic
FILTER/FINING	None	PRODUCTION	3600 (750ml) bottles 180 (1.5L) bottles
TOTAL SULFUR RS	77 mg/l 1.6 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 Volvoretta, 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 Volvoretta 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; Volvoretta (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 first release from Bodega L'Amphore. With 2006 first being released in 2017 after years of intricate aging, this estate only makes one wine, but with two slightly different elaborations. 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 22 months before continuing its journey. There are 12 amphorae at the winery of around 220L each, where the wine was placed for 6 years to age before it was bottled into 750ml bottles. There are a few of these amphora buried out in the vineyards as well, which were aged for the same amount of time, and were then bottled into 1.5L bottles. These two expressions are stunning, clearly alike yet with so much difference in nuance from the area in which they were aged. After another two and half 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. Only 180 750's, and 8 1.5's have been imported to the U.S.