


 **94**

**2014 Hacienda Terra d'Uro Uro**

Even though I tasted the 2011 last time, they didn't bottle 2012 or 2013, because they only do this bottling when they think the wine reaches the level they expect, so we jumped to the 2014 Uro. It is pure Tinta de Toro, the local strain of Tempranillo from their head-pruned old vineyard Finca La Coscojosa, which was planted over 90 years ago. The wine follows traditional methods, was fermented in 500-liter oak barrels with manual daily punching down. It matured in brand new French oak barrels for 18 months. It feels obviously young, still marked by some toasty aromas that should integrate with a little more time in bottle. It's a serious, powerful and full-bodied red with lots of fruit and a juicy palate that nicely balanced the abundant, fine-grained, chalky tannins. It ends very tasty, with a supple, almost salty note. I think this should age magnificently...

- Luis Gutiérrez (November, 2016)

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 **91**

**2012 Hacienda Terra d'Uro Terra d'Uro Selección**

The 2012 Terra d'Uro Selección is produced with grapes from their 13.7-hectare ancient ungrafted El Romeral vineyard, located at 720 meters altitude. It fermented at slow temperature, underwent malolactic in barrel and had an élevage in French barriques (30% of them new) for 20 months. Compared with the other wines, I felt the dry and warm growing season that resulted in a riper, more powerful wine with a mixture of black fruit and spicy oak, but without excess. In fact, in 2012 they didn't produce the top of the range Uro, and all the best fruit was used for this. There are more tannins here, some austerity and a chalky sensation that calls for food. Ideal for a winter stew. Very good! 30,000 bottles produced and bottled in two lots.

- Luis Gutiérrez (November, 2016)

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**La Enfermera Selección : Finca La Rana**

 **91**

**2013 Hacienda Terra d'Uro Finca la Rana**

The 2013 Finca La Rana is produced with organically farmed grapes from the vineyard that names the wine. It was planted some 20+ years ago with a massale selection from the oldest vineyard they own, El Romeral. The wine fermented at low temperature and matured in oak barrels for 11 months. They want the oak and fruit to be integrated, keeping the freshness without losing the Toro essence. It shows a balanced nose, hints of flowers and spices, with some elegance. The palate is consistent with the nose, quite fine and elegant, with good freshness and fine tannins. This is a lighter, fresher year. 92,000 bottles produced in a smaller vintage.

- Luis Gutiérrez (November, 2016)

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 **90**

**2015 Hacienda Terra d'Uro La Enfermera de Toro**

The 2015 La Enfermera de Toro represents the second vintage of this pure Tinta de Toro from head-pruned, 25-year-old vines from 22 hectares in Venialbo, harvested with good ripeness but with an eye on keeping acidity and freshness in the wine. It matured in oak barrels for three months, because the idea is to show the typicality of the grape with the freshness they like in the wines they drink. It has a fruit-driven nose with a hint of spicy oak. The palate is light to medium-bodied (for a Toro) with some fine-grained tannins, able to stand up to powerful food and lighter ones too; I can tell you because I tried it! It developed some fresher notes, reminiscent of orange peel and later violets, with time in the glass. Drinkable, pleasant and very good value. 34,000 bottles were filled in March 2016.

- Luis Gutiérrez (November, 2016)

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