



REJADORADA

“Our **senses**  
guide us to  
elaborate  
**unique wines**”



## TINTO ROBLE

D.O. TORO - OAK

## Balance

### GRAPE VARIETY

100% Tinta de Toro - Vines 20-40 years old.

### AGEING

6 months in oak barrels.  
50% American & 50% French.

### TASTING NOTES

Perfect balance between wild fruit and wood allows enjoying the typical varietal intensity of the Tinta de Toro, joined to the sweet and spicy aromas of the oak barrels.



## NOVELLUM

D.O. TORO - CRIANZA

## Harmony

### GRAPE VARIETY

100% Tinta de Toro - Vines 40-60 years old.

### AGEING

12 months in oak barrels.  
50% French, 25% American  
& 25% Eastern European.

### TASTING NOTES

Powerful wine, consequence of the complex blend of different types of oak and toasts that accompany and enhance the varietal notes of blackberry fruits, resulting in a harmonious wine with great aromatic balance and a long finish.



## SANGO

D.O. TORO - SELECTION

## Intensity

### GRAPE VARIETY

100% Tinta de Toro - Vines 70-90 years old.

### AGEING

18 months in oak barrels.  
100% selected French.

### TASTING NOTES

Careful selection of plots and oak barrels makes Sango take a step further the characteristic notes of the Tinta de Toro. Intensity, personality and minerality all come together in each bottle.



REJADORADA  
BODEGA

*Our history  
is written in  
tinta de Toro*



**VERDEJO**  
D.O. RUEDA

## Personality

### GRAPE VARIETY

100% Verdejo – Vines over 40 years old.

### AGEING

4 months on fine lees.

### TASTING NOTES

Pure Verdejo variety, made with exceptional grapes and fully respecting their varietal characteristics, resulting in this elegant wine with great personality.



*Antona García*

D.O. TORO - VINO DE AUTOR

## Passion

### GRAPE VARIETY

100% Tinta de Toro  
Miralmonte Estate (1963).

### AGEING

11 months in oak barrels.  
40% Hungarian, 30% French  
& 30% American.

### TASTING NOTES

Delicate and powerful, a new version of the Tinta de Toro grape. A result of the history and the passion for wine with oenological innovation, Antona García is balsamic, floral, unique and determined.



**BRAVO**  
D.O. TORO - PREMIUM

## Tradition

### GRAPE VARIETY

100% Tinta de Toro  
Finca El Castañar (1910).

### AGEING

The months of ageing demanded by the wine.  
100% Premium French.

### TASTING NOTES

Full-bodied with hints of spice and liquorice coming through. The strength and bravery of the Tinta de Toro tamed to perfection in selected barrels of extra fine grain: Tradition and typicity in every glass of wine.



REJADORADA  
BODEGA

A WINERY BRIMMING WITH  
**HISTORY**

BODEGA REJADORADA, S.L.

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