

# Our History Is written with Tinta de Toro

DO Toro, its principal area and  
wines characteristics



REJADORADA

BODEGA

# Where are we from?



**Do Toro** is located in one of the most important wine producing region in Spain:

**Castilla y León**

It is near, and in the same region, of other wine producing important regions:

**Ribera del Duero and Rueda**

**Rejadorada** is situated in a little village, **San Román de Hornija**, in the north place of the DO Toro area

# A wine with History...

The historical relevance of **DO Toro** is good-known through a lot of testimony in Spain's History until s.XII



For example, "La Pinta", one of the boats who used Cristobal Colón to found America, owes its name to the popular expression using in Toro to order for a wine: "una pinta"



## Who composes it?

**DO Toro** is composed actually for 63 wineries and close to 1.000 viticultures who works around 5.600ha

**Rejadorada** started making wines in the area at 1999 using the old vines from **Remesal** family



# What makes DO Toro different into the Spanish wines?

The **Tinta de Toro** grape



The **soils**



The **climate**



The **vines**



The **special flavours**



## The Tinta de Toro grape

Genetically very close to the known  
“Tempranillo”

Adapted to the continental climate typical of  
DO Toro, giving particular characteristics:

- Robust, giving fullbody wines
- Very aromatic, with profound notes of black berries



We have been worked with this grape  
variety from de beggining

To get the best results, we making a **manual  
harvest** for the elaboration of all our **wines**

The manual harvest and the posterior  
**manual selection**, provide us only the **best  
grapes**

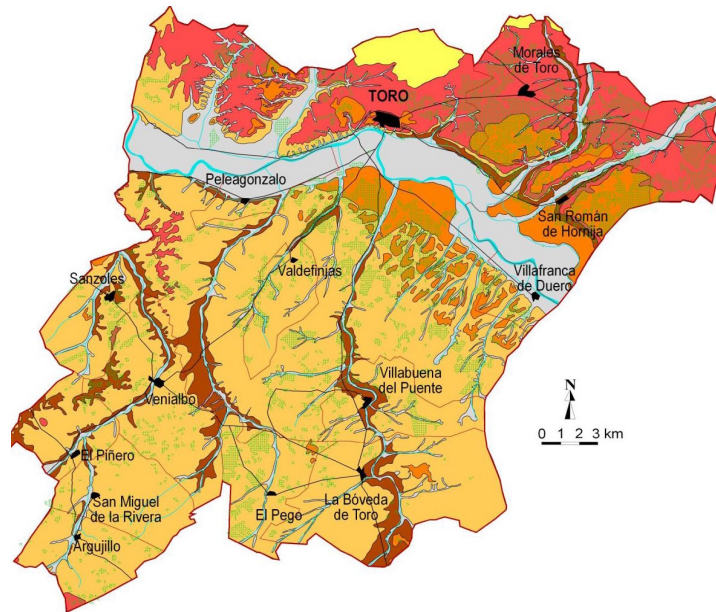


# The soils

Mainly marked for the **sand** at top (with **rocks** in the best soils of the north\*) and a thin layer of clay underground

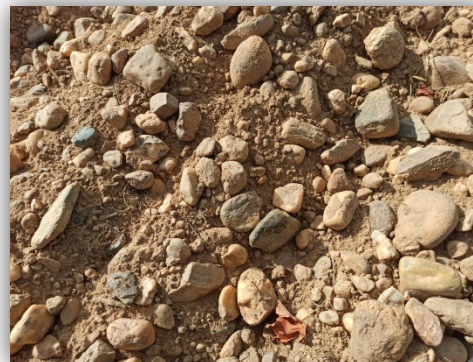
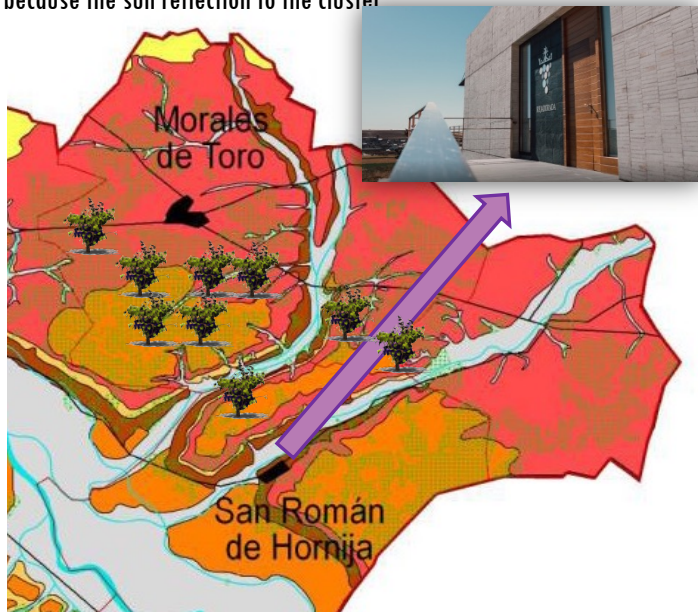
This typical structure gets to the vines the possibility of grow in perfect conditions despite low rainfall

\*The soils with the rocks on top have the best maturations because the sun reflection to the cluster



We have all of our vineyards in the area between **San Román de Hornija** and **Morales de Toro**

Our soils are mainly **sandy** and **stony**



# The climate

Particular continental climate with low rainfall

Important contrast of temperatures between Winter-Summer and Day-Night

This climate gives to the adapted vines of the place the capacity of the best winter rest and the perfect summer maturation



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## The vines



The characteristics soils and climate has done the best **old vines** \*

This vines gives **little clusters** with low surface-volume ratio, yielding concentrated must and the capacity of has very complex wines

\* There are around 1.100ha of vineyards with more than 50 years and 125ha with more than 100 years

In **Rejadorada** we believe that the grape gives us almost all the final quality of the wine

According to this, we **look after** and **study** our vines all time, specifying a **pruning** system and **harvest time** for each plot

The union between **tradition** and new **technologies** give us the best tool to control and process our grapes



# The special flavours

## The colour

The special climate gives more concentrated musts with more concentrated colour



This is the reason of his grape variety name “Tinta” = ink



This is on the reasons we believe and work with **Tinta de Toro** grape

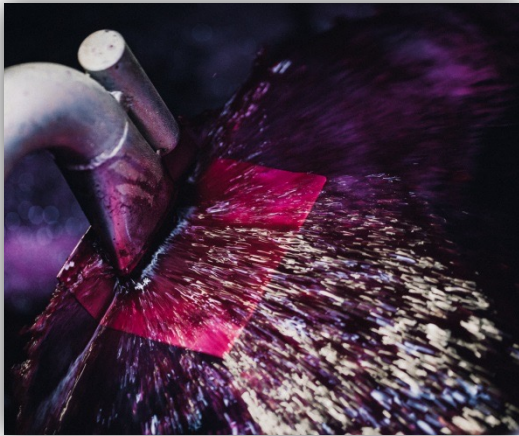


# The special flavours

## The aroma

Typically in this wines (depends on the elaboration process) we are going to **found black fruits** like blackberry

They are perfect wines for oak ageing due to its full-body structure, including notes like **spices** or **toffe** to the typical fruits notes



This particularity allows, based on the **different plots** and **different barrels**, obtain different aromatic profiles



Plot: Finca Miralmonete (68 years)  
Barrels: 40% Hungarian, 30% French  
& 30% American



Plot: Vines 70-90 years  
Barrels: 100% selected French



# The special flavours

## The taste

Traditionally the wines of DO Toro had too body structure

The actual elaboration tendence is looking for **easier wines**, keeping a **good structure and potential**



We have established actions like the “**early harvest**” joined to the **analytic** and **organoleptic** control to have the best wines with the **optium structure**



# The Rejadorada wines

