



REJADORADA

BODEGA

## Rejadorada Roble

### Balance



#### The essence of a unique grape variety

In Rejadorada Roble, we express the essence of Tinta de Toro in the balance between fruit and wood through artisanal production, resulting in an authentic wine that speaks to us of its place of origin.

#### Vineyard and soils

Made 100% with our Tinta de Toro. A selection of dry-farmed, bush-trained vineyards from the municipalities of Morales de Toro and San Román de Hornija, with ages ranging from 20 to 40 years. Loamy-sandy soils with clay at depth, worked organically, with respect and minimal intervention, contributing to the wine a perfect balance between acidity and freshness.

#### Winemaking and aging

Manual harvest in 20kg boxes and traditional winemaking with destemming. Pre-fermentation maceration for 4 days and alcoholic fermentation for 15 days with temperature control in stainless steel, aiming for the extraction and retention of aromas. Aging on lees before barrel entry to add volume on the palate.

Aging in barrels no older than 3 years. 50% French oak and 50% American oak, 225l barrels, for at least 6 months, providing a unique balance to the fruity character of Tinta de Toro.

#### Tasting note

Bluish red color with a violet rim. Intense varietal expression, with predominant notes of wild red and black fruits such as blackberry and raspberry, with a background of dry spices and vanilla hints. Very fruity character on the palate, with vibrant acidity perfectly balanced by polished, smooth tannins that extend the wine and highlight the wild fruit notes in the retro-nasal. Broad and smooth palate, perfect for all tastes.



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#### Our grille

Rejadorada Roble is the wine that has been with us since our first vintage in 1999, made in the Rejadorada palace, in the heart of the city of Toro, from where we take the name of our winery.

In one of the windows of this palace is the famous Rejadorada, ordered to be gilded by Queen Isabel de Castilla to honor the decisive intervention of Antona García in the reconquest of the city of Toro in 1476.

Our symbol and logo are synonymous with passion, tradition, and craftsmanship, faithfully reflecting our philosophy of viticulture and oenology, combining classicism and innovation. This is why only the wines that manage to convey the essence of our Tinta de Toro can carry our gilded grille, a seal of authenticity.



#### Our first wine

In 1999, we began our journey in search of authentic wines capable of expressing the essence of Tinta de Toro, a grape from brave and resilient vines, able to adapt to the extreme climate and the humblest soils, typical of our land. To achieve this, our first step was the thorough study of each of our plots, cataloging their ability to reflect the different qualities of our variety.

Thus, we created Rejadorada Roble as our first wine, an expression of the balance between vineyard and oak, in which we reflect the fruitier varietal character of Tinta de Toro. Our flagship wine, one that has always been with us and served as a gateway to showcase the different expressions of a unique grape variety in the world, in wines capable of conveying their place of origin.

