



REJADORADA

BODEGA

## Temple 2021

### Harmony

#### The essence of a unique variety

Temple is the novelty of seeking harmony in complexity, expressing the essence of Tinta de Toro through a thoughtful and complex aging process in barrels of different origins and toasts, achieving the aromatic harmony that defines it.

#### Vintage 2021

A fresh vintage, marked by abundant spring rains that triggered budding in mid-April and led to a uniform and excellent quality development throughout the entire growing season. The temperature contrasts between day and night during August allowed for an extraordinary aromatic ripening, with harvest starting on September 16th.

#### Vineyard and soils

Selection of old Tinta de Toro vineyards in goblet training from the municipalities of Morales de Toro and San Román, located at around 730 meters above sea level, with ages ranging from 40 to 60 years. Sandy-loam, poor soils worked in an integrated manner, respecting the environment, producing grapes with character, and allowing the production of a wine well-suited for oak barrel aging.

#### Winemaking and aging

The grapes are hand-harvested in 20kg boxes and processed with a gentle destemming. The wine undergoes more than 25 days of maceration and contact with the skins, resulting in a wine with good structure and aging potential.

Aging is the standout and distinctive process of Temple. It undergoes a minimum of 12 months of aging in 225-liter barrels, of which 70% are new oak and 30% are one-use barrels, with a proportion of 50% French oak, 25% American oak, and 25% from Eastern Europe (Hungarian and Slovak), Spanish oak, and cherry wood, all with toasts ranging from very light to intense, contributing to a unique complexity of woods.

Bottled in June 2023, a total of 31.498 bottles of 0,75 liters and 330 bottles of 1,5 liters.

#### Tasting note

A violet-red color with a garnet rim. High aromatic intensity, highlighting notes of ripe black fruits combined with the great complexity of aromas resulting from its thoughtful barrel aging process. Above all, caramelized aromas such as toffee and vanilla stand out, followed by dry spices like black pepper and distinctive essences like bay leaf. On the palate, it is broad and luscious, very aromatic on the retronasal, with lingering sensations of vanilla and nutmeg, combined with varietal notes of wild black fruits.

*The 2021 vintage is characterized by its high aromatic intensity, dominated by notes of black fruits such as blackberry and blueberry, which integrate into the aromatic complexity that defines it.*

