



FARMING

Organic

VARIETALS

Tempranillo

FEATURES

Bottle, Cork, Vegan

AVAILABLE SIZES (L)

0.750



Rejadorada 'Tinto' Roble

SPAIN, TORO, TORO



WINERY OVERVIEW

DO Toro is in Castilla y Leon in Northwest Spain. It is known for its powerful full-bodied reds made from Tinta de Toro (Tempranillo). Rejadorada has been focusing on this grape since they started making wine in 1999 in the small village of San Román de Hornija, in the north of Toro. The project was founded by Luis Remesal and José A. Fernández (“Chencho”), and Mario and Roberto Martin are the next generation to work at the winery.

Their vineyards are between San Román de Hornija and Morales de Toro. Their soils have a sandy top layer with a thin layer of clay underneath. The climate is continental with low rainfall and large diurnal temperature swings. The wines from this terroir are the result of a long-standing tradition; these vines are un-grafted and phylloxera-free. They have been growing on the banks of the River Duero since Roman times. In 2003, Rejadorada started working at a new winery in San Román de Hornija (Valladolid) with better equipment and facilities. They harvest by hand so they can manually select the grapes, and they use French oak barrels, American oak and oak from Eastern Europe, mainly Hungarian.

The technical director for Rejadorada, José Fernández, is the chief oenologist for all the bodegas within La Yunta de Castilla y Leon. He is a well-respected figure in the Spanish wine industry for his vast knowledge of the Toro region, as well as his many years educating the budding stars of the Spanish wine scene at the University of Valladolid. With the pedigree of old vine fruit and sound enology, Bodega Rejadorada produces wines with great intensity and finesse. Their power and elegance have said to be comparable to some of the best wines of Priorat.

VINEYARD

100% Tinta de Toro from selected unirrigated vineyards in bush, located in Morales de Toro and San Román de Hornija. The vines are between 20 and 40 years old.

TERROIR

Sandy-loam soils, with clay deep into the ground.

VITICULTURE

Manual harvest in 20kg boxes and traditional winemaking process with destemming.

VINIFICATION

Pre-fermentative maceration for 4 days and alcoholic fermentation for 15 days with temperature control in stainless steel vats to extract and retain aromas.

AGING

Aging process on the lees prior to entering the oak barrels to provide volume on the palate. Aging in barrels of a maximum of 3 years old: French oak (50%) and American (50%) of 225 liters for at least 6 months that provides a unique balance in the fruity character of Tinta de Toro.

TASTING NOTES

Blue-red color with violet rim. Intense aromas of wild blackberry and raspberry, with underlying dry spice and vanilla notes. Very fruity on the palate, with perfectly balanced acidity. Polished and soft tannins provide a long finish with fruit notes. Broad and soft wine that suits all palates.

