



FARMING

Organic

VARIETALS

Tempranillo

FEATURES

Vegan

AVAILABLE SIZES (L)

0.750



Rejadorada

'Temple' Crianza

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.

TERROIR

Soil comprised of sand, gravel, and clay.

VITICULTURE

Bush vines, average age 30-60 years. Soil comprised of sand, gravel, and clay.

VINIFICATION

Organic practices. After harvesting, the grapes are stored in a cold room to cool the grapes before fermentation. Cryomaceration, a technique used by prestigious wineries to extract more flavor, color, and concentration, creates a smoother wine with more body. Indigenous yeasts are used during fermentation in stainless steel for 90 days after which the wines are transferred to oak barrels. The wine undergoes complete malolactic fermentation.

AGING

12 months in 50% 1 1/2 year old American oak; 30% new French and Hungarian oak. Unfiltered, unfined.

