


D.O. Toro

# Bajoz Tempranillo

Bajoz, named after the River Bajoz that runs near the village of Morales de Toro, uses only the best handpicked Tempranillo (Tinta de Toro) grapes for this Pagos del Rey wine. Some of the vines that provide the grapes for this wine are 40 years-old. The result is a fruity and well balanced wine.

## Region

Brimming with tradition, Toro D.O. is an exciting wine region nestled in the heart of Castile and León, in the northern Spanish province of Zamora. This D.O. is next door to Rueda's territory, and not far from Ribera del Duero and Rioja's. It is one of Spain's best kept secrets. Its wines inherit a long history, dating back to Roman settlements. In the middle ages, the wines enjoyed Royal privileges that allowed them to be exclusively sold in towns and cities. Even Christopher Columbus is said to have taken the wines of Toro on his expeditions to America. Toro qualified for the Denominación de Origen status in 1987. With its ancient vines, it is certainly one of Spain´s most promising regions for the production of red wines of impressive quality.

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| VARIETY<br>**Tempranillo (Tinta de Toro)** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**14%** | SERVING TEMPERATURE<br>**Serve between 16ºC and 18ºC.** |

## Tasting Notes

Deep cherry red colour with purplish sparkles. Intense aromas of strawberry, raspberry, redcurrant and liquorice. It has got a structured, persistent and fleshy palate.

## Food Pairing

A perfect companion to beef dishes, game, poultry, chorizo stew, pasta with spicy tomato sauce or pizza.

## Technical Information

The grapes are carefully selected and lightly crushed and cooled to allow for a period of maceration where the juice and the skins are in contact. The grapes are carefully selected and the must undergoes a maceration process that includes skin contact before the actual fermentation at 22-24 ° C. A process of micro-oxygenation yields maximum fruitiness and polished pleasing tannins in the finished wine.

## Awards

**GOLD**
2024 Vinespaña: Bajoz Tempranillo 2023
**SILVER**
2025 Vinespaña: Bajoz Tempranillo 2024




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# Bajoz Roble

Bajoz Roble takes its name from the river Bajoz that runs near Morales de Toro. It is made exclusively from selected and handpicked Tempranillo (Tinta de Toro) grapes, from vines between 30 and 40 years old. The harvest takes place during the last week in September. The grapes are specifically selected to produce a young and fruity, yet elegant wine.

## Region

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| VARIETY<br>**Tempranillo** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**14%** | SERVING TEMPERATURE<br>**Between 12º-14 ºC** |

## Tasting Notes

Intense cherry red with bright rims. A nose of red fruits, liquor and vanilla. Fleshy, elegant and tasty with full and persistent body.

## Food Pairing

The perfect companion to all kind of meat, roast dishes and matured cheeses.

## Technical Information

Handpicked at the end of September; the grapes are carefully selected for a young wine that is to age for a short period in American oak barrels. The must undergoes cold maceration, followed by fermentation at a controlled temperature between 24-26ºC. The subsequent malolactic fermentation ensures its maximum aromatic potential with notes of vanilla and fruit. The wine then stays in American oak barrels for 3 months.

## Awards

**GOLD**
2025 Mundus Vini: Bajoz Roble 2024
2025 VINESPAÑA: Bajoz Roble 2024




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# Bajoz, Vino de Museo

This wine from Toro can be your little piece of our museum. It is made from century-old Tinta de Toro vines, the local form of Tempranillo. The vine is ungrafted and planted with less than a thousand vines per hectare. As you enjoy this wine perhaps reflect on the ancient beam press, wine racks, traditional use of wineskins and the jar made by the clay artisans. This is your part of our wine museum, as well as the other artifacts we hope you enjoyed.

## Region

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| VARIETY<br>**Tinta de Toro** | STYLE<br>**Still Wine** |
| ALCOHOL GRADUATION<br>**14.5%** | SERVING TEMPERATURE<br>**At 17 ºC. We recommend that this wine is decanted first for at least half an hour after serving.** |

## Tasting Notes

Deep cherry red colour with violet hues. This wine exhibits rich aromas of intense ripe red fruit and mineral notes. The bouquet is full of raspberry, cherry and plum notes and a very well-integrated oak. A very balanced wine and a lovely finish.

## Food Pairing

A great companion to grilled meats, poultry, aged cheeses and stuffed red peppers.

## Technical Information

The grapes are carefully selected and go through a period of cold maceration to allow the juice and skins to be in contact. The subsequent malolactic fermentation ensures the maximum aromatic potential is reached with notes of vanilla and fruit. Once vinification is complete, the wine is matured for one year in American oak barrels.




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# Gran Bajoz

Gran Bajoz is named after the River Bajoz that runs near Morales de Toro in the province of Zamora. This wine is exclusively made out of a selection of handpicked Tempranillo grapes . The grapes were hand-picked at the end of September when the optimum maturation conditions occur.

## Region

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| VARIETY | STYLE |
|---|---|
| **Tempranillo** | **Still wine** |
| ALCOHOL GRADUATION | SERVING TEMPERATURE |
| **14.5%** | **At 18 ºC. We recommend that this wine is decanted or opened least half an hour before serving.** |

## Tasting Notes

Dark cherry red with violet touches. A surprising nose of red and black fruits, plum jam and coffee. A powerful palate, tasty, toasted and with extremely polished tannins.

## Food Pairing

A perfect wine to go with modern dishes, roast meat or tasty starters.

## Technical Information

Grapes are hand harvested and sorted at the winery to ensure that each grape is perfectly ripened and that the tailored wine making techniques can then create the best possible wine. Wine is then transferred to oak barrels where malolatic fermentation takes place. The result is pure "harmony".

## Awards

**GOLD**
2025 Mundus Vini: Gran Bajoz 2021
2024 Berliner Wine Trophy: Gran Bajoz 2020
**91 POINTS**
Guía Peñín 2025: Gran Bajoz 2021
**SILVER**
2025 Sakura Awards: Gran Bajoz 2022
2025 Vinespaña: Gran Bajoz 2021