

D.O. Toro

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

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.

VARIETY **Tinta de Toro**	STYLE **Still Wine**
ALCOHOL GRADUATION **14.5%**	SERVING TEMPERATURE **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.