

D.O. Toro

El Pillo roble

El Pillo is a very brave young man, with a haughty disposition and who, on a moonless night, wanted to pay tribute to all the farmers by making the skies burn. That September night and in the middle of the harvest, El Pillo stole some explosives from a tunnel under construction and using cardboard reels he assembled a hundred and one rockets. At midnight, and after continuously ringing the church bells, he launched his entire arsenal from its highest point.
No one would forget the darkness broken into pieces by that lavish flash of lights and colors. The brightness lasted so long that all the farmers saw from afar for the first and last time the beauty and nocturnal splendor of their vineyards. This wine honors all of that.

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 **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **14 %**	SERVING TEMPERATURE **12-14ºC**

Tasting Notes

Cherry garnet in color, this wine stands out for its ripe red fruit aromas and a flavorful, powerful, and expressive palate where the fruit reappears alongside hints of roasted notes.

Food Pairing

Red meats, roasts and cured cheeses.

Technical Information

Grapes specially selected to get the most out of the short aging process in American oak barrels. The wine goes through a cold maceration and a controlled fermentation at 24-26ºC. The later malolactic fermentation provides maximum aromatic potential, with notes of vanilla and fruit. The wine rests for 3 months in American oak barrels.

Awards

GOLD
2025 VINESPAÑA: El Pillo Roble 2023
2024 Mundus Vini: El Pillo Roble 2023
2024 VINESPAÑA: El Pillo Roble 2022
2024 Berliner Wein Trophy: El Pillo Roble 2023
2024 Concurso Internacional de Vinos de España (CINVE): El Pillo Roble 2022
2024 Challenge International du Vin: El Pillo Roble 2022
SILVER
2025 Baco: El Pillo Roble 2024