

D.O. Toro 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 handpicked at the end of September when the optimum maturation conditions occur.

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 14.5%	SERVING TEMPERATURE At 18 °C. We recommend that this wine is decanted or opened least half an hour before serving.
	. A surprising nose of red and black fruits, alate, tasty, toasted and with extremely

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