

## Gran Bajoz



### 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 hand-picked 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.**

### 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 malolactic fermentation takes place. The result is pure "harmony".

### Awards

**GOLD**

2024 Mundus Vini: Gran Bajoz 2020 **\*\* BEST OF SHOW Toro in Retail Markets \*\***

2024 Berliner Wine Trophy: Gran Bajoz 2020