

Bajoz Tempranillo



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.

VARIETY

Tempranillo (Tinta de Toro)

STYLE

Still wine

ALCOHOL GRADUATION

14%

SERVING TEMPERATURE

Serve between 16°C and 18°C.

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

ORO

2024 Vinespaña: Bajoz Tempranillo 2023