



REJADORADA

Antona García

La inmortal



Delicate and elegant with strength and personality, this wine is tribute to Antona García, wife of the Marques de Monroy, owner of the Rejadorada palace, and heroine of the people of Toro; honor and bravery in a glass of wine.

Harmony of fruitiness and minerality of the Tinta de Toro grape, with traditional methods and ageing in selected oak barrels.

Cold spring with heavy rains gave way to a summer of moderate heat, with notable differences in day-night temperature and some rain. Correct ripening, harvest began at the end of September, giving a very good quality.

Grapes from a single vineyard (Finca Miralmonete - planted to "rootstock" in 1953, sandy soil with clay base and gravel), manual selection of the grapes on the sorting table. Cold maceration prior to fermentation. Alcoholic fermentation for 21 days at temperature-controlled, 23 ° C max. Indigenous yeast. Micro-oxygenation and malolactic fermentation at 20 ° C.

Aged 11 months in French (Boutes) and American (Victoria Apalaches) oak barrels.

Very fruity wine with a marked wooden structure, but always predominating the characteristic notes and the typicity of the Tinta de Toro grape variety, elegance and finesse in a glass of wine.

Alcohol content: 14,5 % VOL.
Total acidity: 4,98 g/l.
Residual sugar: 1,4 g/l.

TASTING NOTES

Colour: Deep red with ruby glints, showing its colour potential and longevity.

Nose: Very complex and powerful with spicy, balsamic and mineral hints integrated with varietal fruit notes of blackberry fruits.

Mouth: It is lively and fleshy, with a wide and sweet tannic profile, good balance of flavors with a remarkably long and nice persistence - indication of powerful wine.

SERVING, CELLARING POTENTIAL AND FOOD PAIRING

Best temperature for drinking: 14 – 16° C .
Previous decanting increases its aromatic potential.

Highly positive evolution during the next 10 years.

This wine can be enjoyed with red meat, stew and game meat, as well as with cured cheese.

