



REJADORADA

BODEGA

Antona García 2018

Passion

The essence of a unique grape variety

This is our Author Wine. This wine is tribute to our Antona García, The Immortal, that reflects the soul of Tinta de Toro through passion. The differential winemaking is based on respect for a single vineyard, our Finca Miralmonite, which is the soul of the intensity and minerality that define this wine.

Vintage 2018

A year of extreme seasons, with a very cold winter that lasted until the end of February, a particularly rainy spring and a dry and hot summer, marked by temperature contrasts between day and night. Slow ripening with a good level of acidity and intense aromas. The harvest began on 18th September.

Vineyard and soils

Its personality is marked by its origin, single vineyard Finca Miralmonite, planted manually and on "pie franco" (without graft) in 1953, which is managed organically and respectfully with the environment. Sandy soil are standed out for the gravel and pebbles on its surface, that makes possible that the sun reflects on the most hidden clusters and this improves the aromatic maturation and provides a unique personality.

Winemaking and aging

Manual harvest with a first selection in the vineyard. During the winemaking we are looking for the total integrity of the berry until the last phases of fermentation that allows the optimal aromatic extraction without excess of tannins. Fermentation in stainless steel vats at low temperature to retain its characteristic aromas.

Aging for 11 months in new French and Hungarian oak barrels with a previous passage of wine through the barrel for a month and a half in order to remove the most intense part of the toasted oak. As a result, Antona García rests without the wood disorienting its profile during the whole creative process marked by precision and by care of every detail. A small batch ages in acacia barrels, which provide its floral notes and increase the wine complexity.

Bottled in October 2020 (18,560 bottles of 0.75 liter and 286 bottles of 1.5 liters).

Tasting Note

Delicate and elegant, with strength and personality. Garnet color with a purplish rim, typical of the variety. Very intense nose, highlighting the aromas of red fruits, flowers, balsamic and minerals notes coming from the vineyard and accompanied by light spices provided by barrel aging. Soft and velvety palate, with balanced acidity and hints of red currant and blackberry that were found on the nose, a true reflection of an extraordinary land.

This vintage 2018 especially stands out for the floral and wild red fruit notes, with a mineral, elegant and saline palate.

