



REJADORADA

Antona García

La inmortal



Subtle and elegant with strength and personality, this wine is a homage to Antona García, wife of the Marquess of Monroy, owner of the Rejadorada palace, and heroine of the city of Toro; it pays tribute to her honour and courage in a glass of wine.

A harmonious meeting of the fruit and minerality of the Tinta de Toro grape variety, it comes from traditional vinification and careful aging in selected oak barrels.

A cold spring with plentiful rain gave way to a warm summer with hot days and cool nights and some further rain. Once fully ripe, the harvest began at the end of September and yielded fruit of excellent quality.

The wine is made from the hand-selected grapes of a single vineyard, Finca Miralmonete, whose vines were planted as free standing bushes in 1953, on sandy soil over rocky clay. Cold maceration prior to fermentation. Alcoholic fermentation for 21 days with temperature control at 23 °C max. Native yeasts. Micro-oxygenation and malolactic fermentation at 20°C.

Eleven months' ageing in Hungarian, French and American oak barrels.

A rich, intensely fruity wine with pronounced oak character, though the characteristic qualities of the Tinta de Toro variety are always predominant, with great elegance and finesse in the glass.

Alcohol: 14.5% abv
Acidity: 4.98 g/l.
Residual sugar: 1.4 g/l.

TASTING NOTES

Colour: Intense red shades with clear ruby highlights suggesting good longevity.

Aromas: Very complex and intense aromas blending spicy, balsamic and mineral notes with a range of black fruit characters.

Palate: Vivid and fleshy, with a broad, smooth profile, balanced flavours and great, elegant length expressing a powerful wine.

SERVING, AGEING AND FOOD MATCHING

Recommended serving temperature 14°C – 16°C.
Decanting before serving will enhance the aromatic potential of the wine.

The wine will continue to evolve favourably for the next ten years.

It makes a good match for red meats, stews, game and mature cheeses.

