



TYPE

Red wine aged for 20 months in oak barrels.

GRAPE VARIETIES

Tempranillo

VINIFICATION

Rejón is the name of our best vineyard of Tempranillo located in the town of El Pego, within Toro's appellation, the 130 years old vines are planted on incredible top layer of gravel over very sandy soils. This very limited production tries to reflect the typicity and genuineness of the indigenous grapes coming from this unique terroir. The grapes are carefully handpicked in small baskets of 15 Kgs and both the final step of alcoholic fermentation and the malolactic fermentation has been carried out in new French oak barrels, where it has remained for 20 months.

TASTING NOTES

Opaque purple color, very intense and complex on the nose with ripe black fruits (blackberries, plum) and mineral notes. It displays an unctuous mouthfeel, powerful and rounded, well-structured and meaty but at the same time balanced with round and wide sweet tannins. Elegant and flavorful, tasty with a long finish. Rejón is a wine that conveys, through the old vine where it comes from, the serenity and complexity of a fine wine.

PAIRING FOOD

This wine is ideal to pair with powerful stews, rice with meat game, grilled red meats, roasted lamb, pork and beef. Big game meat, spicy sausages and very cured cheeses.

CONSERVATION

It is recommended to store this wine in places devoid of foreign odors with a temperature not exceeding 18 °C and a controlled humidity. The bottles should be stored horizontally, being the cork in contact with the wine, thus favoring a perfect closure and preventing oxidation.

SERVICE TEMPERATURE

To fully enjoy this wine, temperature must be between 15 °C and 18 °C.

Scan for nutrition information and ingredient list:



750 ml

Contains sulfites.

This product is not recommended for certain risk groups such as children, pregnant women and people allergic to sulfites. Product suitable for vegans. Moderate use of this product is recommended