

PAGOS
DEL REY

D.O. Toro
Caño Tempranillo Garnacha

Caño Tempranillo Grenache is made from only the very best Tempranillo and Grenache grapes. These two-grape varieties blend together to create a wine that's packed with the taste of cherry, mulberry and raspberry.

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 and Grenache coupage.**	STYLE **Still wine**
ALCOHOL GRADUATION **13,5%**	SERVING TEMPERATURE **Best between 14-16ºC**

Tasting Notes

Deep cherry red in colour with purple hues. This wine exhibits aromas of red fruits and fruit of the forest. Fruity on the palate with a long-lasting finish.

Food Pairing

Perfect to go with traditional home-made dishes such as roast beef or lamb or with a rich Spanish chorizo stew.

Technical Information

The Tinta de Toro (Tempranillo) and Grenache grapes are harvested from the end of September through to October. The two grape varieties are then fermented separately in stainless steel tanks at 24-26ºC to maximise the extraction of flavour and colour.



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Caño Alta Expresion

Caño Alta Expresión is made exclusively with the grapes that comes from low production vineyards. The grapes are handpicked by the end of September when optimum ripening conditions are reached.

Region

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VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
14.5%	**Best served at 18 ºC. We recommend that this wine is decanted for at least half an hour before serving.**

Tasting Notes

A characteristic garnet colour, this wine is clean and bright. On the nose there are aromas of ripe red fruit, new wood and toasty notes. Traces of vanilla and spice appear, with touches of truffle, praline, citrus, cacao and eucalyptus. Well balanced and pleasant on the palate, there are hints of new wood and nuts. It has a long lasting finish.

Food Pairing

This wine is ideal to enjoy on special occasions. This wine makes an excellent accompaniment to the best roasted meats or powerful starters.

Technical Information

Grapes are hand harvested and sorted at the winery to ensure that each grape is perfectly ripened and that the tailored wine making techniques can then create the best possible wine. Wine is then transferred to oak barrels where malolatic fermentation takes place. The result is pure “harmony”.