

PAGOS
DEL REY

D.O. Toro

El Pugil

"Púgil" is a fighter who fights with his own arms. Romans used the word "púgil" for this type of gladiator. Pagos del Rey presents a powerful and strong red wine from Toro, full of character, structure and personality.

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**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 12-14 º C**

Tasting Notes

Bright cherry in colour with violet reflections. Complex and elegant aromas of red berries and liquorice. A fruity and soft round taste, with a delicious and well-integrated combination of fruit, sweet spices, tannins and acidity. Harmonious, medium-bodied and with a great balance between fruit and wood.

Food Pairing

The perfect companion to grilled meats.

Technical Information

The grapes are harvested by hand at the end of September, specially selected for the production of a young wine. Maceration at very low temperature gives way to actual fermentation at 24-26ºC. The wine is micro-oxygenated before malolactic fermentation to maximise the extraction of aromas. After a short period in new oak barrels, the wine acquires its remarkable balance between fruit and wood, between vanilla and red berries.

Awards

SILVER
2020: Sommelier Wine Awards: El Pugil 2018