

PAGOS
DEL REY

D.O. Toro

Bajoz Roble

Bajoz Roble takes its name from the river Bajoz that runs near Morales de Toro. It is made exclusively from selected and handpicked Tempranillo (Tinta de Toro) grapes, from vines between 30 and 40 years old. The harvest takes place during the last week in September. The grapes are specifically selected to produce a young and fruity, yet elegant wine.

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	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
14%	**Between 12º-14 ºC**

Tasting Notes

Intense cherry red with bright rims. A nose of red fruits, liquor and vanilla. Fleshy, elegant and tasty with full and persistent body.

Food Pairing

The perfect companion to all kind of meat, roast dishes and matured cheeses.

Technical Information

Handpicked at the end of September; the grapes are carefully selected for a young wine that is to age for a short period in American oak barrels. The must undergoes cold maceration, followed by fermentation at a controlled temperature between 24-26ºC. The subsequent malolactic fermentation ensures its maximum aromatic potential with notes of vanilla and fruit. The wine then stays in American oak barrels for 3 months.

Awards

GOLD
2025 Mundus Vini: Bajoz Roble 2024
2025 VINESPAÑA: Bajoz Roble 2024