



Joya del Río Crianza

Tinta de Toro

Origin Denominación de Origen (D.O.) Toro, Spain

Vineyards The vineyard occupies a single 90-hectare plot, at an altitude of around 700m. The vines endure an extreme continental climate, with an annual rainfall of 350-400mm (falling mainly in winter and spring) and a dramatic contrast in day and night temperatures.

Our winery was founded in 1970, when we planted our autochthonous free-standing Tinta de Toro vines in the province of Zamora. Ours was one of the first wineries to form part of the DO, which was officially established in 1987.

Variety 100% Tinta de Toro:

Tinta de Toro is often referred to as the Tempranillo of the DO Toro region. However, there are subtle clonal differences between these two grapes, which give our DO Toro wines their distinctive character: The thicker skins of the Tinta de Toro grapes give the wine its deep rich colour, concentration, aromatic intensity and high alcohol levels, as well as the tannic structure for which DO Toro wines are famous. The looser bunches of the Tinta de Toro grapes help to keep them in great health throughout the year.

Soils The soils are comprised of sandstone sediments, clay and limestone, formed during the Miocene period, and range from silty materials to coarse and fine-grained sandstones.

Winemaking The grapes were picked by hand and the must decanted into small temperature-controlled stainless-steel tanks to commence the prolonged and non-invasive alcoholic fermentation.

The wine was aged in small 225L barrels for up to 12 months, to add a lusciously smooth and toasty vanilla character to the fruit-driven wine. The barrels were made using 100% French oak, which we selected for the soft, smooth notes of oak that it brings to our wine. We wanted to tame the excellent tannic structure of our Tinta de Toro grapes to produce a smooth, modern style of Toro wine that is approachable, while still expressing the great aromatic intensity of our local grape.

Technical Info Alc. by Vol.: 14.5 % Total Acidity: 6.0 g/l. Total Sugars: <2.0 g/l.

Tasting Notes The cherry-red and violet tones, coupled with lusciously fruity flavours of cherries and blackberries are testament to the quality of our rare old vine *Tinta de Toro*, on account of its admirable quality and finesse. The ageing process brings delicious notes of vanilla, tobacco, liquorice and clove.

Food Matching Although *Joya del Río Crianza* is wonderfully warming on its own, we recommend enjoying it with red meats, such as a rich game casserole, or with fine charcuterie, such as spicy chorizo and luscious *pata negra* ham.

Background As recently as 40 years ago, the main markets for the wines of Toro were regions such as AOC Bordeaux and DOCa Rioja, who purchased our wines to boost the colour, structure and intensity of the wines of their regions. In more recent times, we have been able to harness these qualities to produce modern, approachable wines in DO Toro and the region has garnered much praise in its own right. In fact, The Wine Advocate stated that "On average, the wines produced in Toro are of a higher quality than those produced in neighbouring Ribera del Duero."

