



Joya del Río

Tinta de Toro Joven

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 day:night contrast.

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.

We did not age the wine in barrel, in order to preserve the natural fruit-driven intensity of the young wine and its delicately smooth tannins. Some bottle ageing took place prior to release.

Technical Info Alc. by Vol.: 14.5 % Total Acidity: 6.0 g/l. Total Sugars: 1.0 g/l.

Tasting Notes The deep cherry-red tones and red and black fruit flavour of *Joya del Río* offer a wonderfully pure example of the local *Tinta de Toro* (also known as *Tempranillo*), recognised as one of Spain's great "noble" varieties on account of its admirable quality and finesse.

Food Matching Though delicious on its own, we recommend enjoying this warm and velvety *Joya del Río* wine with red meat, game, strong cheeses and pâté. Cold meats, such as Spanish *Serrano* ham, also make the perfect marriage.

Background Founded in 1970, our winery became known as the Jewel of the Duero (*Joya del Río*) on account of the enviable quality of the grapes produced by our riverside vines.

