



## D.O. Toro Bajoz Rosé

Bajoz Rosé, named after the River Bajoz that runs near the village of Morales de Toro, is made exclusively from the best selection of Tempranillo (Tinta de Toro) grapes, from vines aged between 30 and 80 years-old. The harvest is carried out by hand in order to preserve the quality of the grapes.

### 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 (Tinta de Toro)**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**13%**

SERVING TEMPERATURE  
**Best served chilled between 8°-10°C.**

### Tasting Notes

Deep strawberry in colour with powerful aromas of strawberries and raspberries. Tasty and elegant on the palate, with a good acidity.

### Food Pairing

A suitable companion to salads, white and cold meals and pasta.

### Technical Information

The grapes are carefully selected and undergo a period of maceration that lasts 6-8 hours; this ensures that the wine acquires its typical colour and aromas. Fermentation is cool and takes place in stainless steel tanks at controlled temperature of 16 °C.