

Tel: 01482 638888

www.houseoftownend.com



House of Townend
Wyke Way
Melton West Business Park
Hull, HU14 3BQ

HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Aier, Rejadorada

Price: £22.99
Product Code: REJA010



Description:

Firstly, the label is a real gem - love the mosaic style hinting at the ceramic pot ageing (we call them Amphoras..or is that Amphorai?) Anyway, this fresh, redcurrant and raspberry scented red shows the freshness that comes from fermenting and ageing the red in clay pots - a deeply rich, fresh, complex red that just grows and grows like the Beanstalk, but without the dodgy giant at the end of the stalk. Imagine Chateauneuf with a dollop of claret and a glass of Beaujolais. Perfecto!

Tasting Notes:

Vibrant and intense violet colour. Deep and intense aroma of black fruity mineral notes combined with spices typical of this variety. Full bodied and silky palate with an intense aftertaste with mineral notes coming through.

Specification:

Product Code:	REJA010
Price:	£22.99
ABV:	14.5%
Size:	75cl
Drinking Window:	Drink Now
Region:	Castilla y León
Country:	Spain
Sub Region:	Toro
Type:	Red Wine
Grapes:	Tinta de Toro
Genres:	Vegan
Vintage:	2019
Style:	N/A
Body:	Rich, bold and robust
Vinification:	Double selected manually harvest of a single vineyard (Finca el Sol - 1978). Fermentation at low temperature to preserve the varietal aromas and aging for 13 months in small ceramic tanks (400 L.), respecting and intensifying the minerality that the vineyard itself provides.
Producer:	Bodega Rejadorada