HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Antona Garcia, Rejadorada

Price	£19.49
Code	REJA005

Funky Label, highlighting the top wine from this boutique producer. I especially loved the ripe forward nose of crushed red fruits, balancing sweet oak and subtle spice notes. Integrated, complete and poised, this is a wine to open and savour, preferably watching the sun go down whilst the steaks spit on the Barbeque

Tasting Notes:

Full bodied, intense nose and offering warm and mulled red fruits, nice lick of jam, oak and spice. The tannins wrap around the brooding core, and 30 mins breathing release a richness of fruit and heady, generous structure that really hits the spot.



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Specification	
Vinification	Manual harvest of the Finca “Miralmonte”, selection of the best bunches in the winery, pre--fermentation maceration and slow fermentation at a controlled temperature. Aged for 11 months in selected French, Hungarian and American oak barrels.
ABV	14.5%
Size	75cl
Drinking Window	Drink Now
Country	Spain
Region	Toro
Type	Red Wine
Grapes	Tinta de Toro
Genres	Practising Organic, Vegan
Vintage	2017
Body	Rich, bold and robust
Producer	Bodega Rejadorada
Producer Overview	Bodega Rejadorada was officially formed in 1999 with one objective: to extract the maximum personality from the Tinta de Toro (Tempranillo) varietal. In 2003 a new cellar was built in San Roman de Hornija in the province of Valladolid equipped with the newest technology for the elaboration, aging and bottling of wine. The wines from this terroir are the result of a long-standing tradition; these vines are ungrafted and phylloxera-free and have been growing on the banks of the River Duero since the Roman times.
Closure Type	Cork
Food Matches	Creamy cheeses, grilled meat. Pizzas and pasta dishes. Nuts and pates.
Press Comments	Decanter 2022, Castilla Y Leon, 91 points. Decanter, February 2024, 92 points: ‘From a vineyard planted in 1953, this shows a good balance between fruit maturity and underlying freshness. **Read more online**