HOUSE OF TOWNEND

Sango, Rejadorada

Price	£29.99
Code	REJA015

Wow - this is a big boy! Ripe, dense, smoky and spicy with layers of black fruits and a silky complex mineral overtone. A robust fella which seems to be typical of the Castilla Y Leon area, where the warm climate benefits grape ripening.

Tasting Notes:

I loved the richness, the robust, dense, smoky spicy character that just seem to evolve over an hours of breathing and warming whilst the Sunday roast cooked. Layers of black fruit jam, cranberry and a little smoked coffee gave way to ripe and rounded tannins - a lovely big wine, more than a match for robust cheeses and grilled meats.



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Specification	
Vinification	Selection of grapes in the vineyards of over 70 years old and further selection in the winery, cold pre--fermentation maceration and fermentation at a controlled temperature. Ageing for 18 months in very tight grain French oak barrels.
ABV	15%
Size	75cl
Drinking Window	Drink Now
Country	Spain
Region	Castilla y León
Area	Toro
Type	Red Wine
Grapes	Tinta de Toro
Genres	Fine Wine, Practising Organic, Vegan
Vintage	2016
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. In2003 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	Screw Cap
Food Matches	Its harmony of spices and blackberry fruit pairs perfectly with stew meats and dark chocolate.
Press Comments	Highly Commended - Wine Merchant Top 100, 2024.