

LA JOTA DE TŌ CRIANZA



- 🍷 **Production:** 5641 bottles
- 🍷 **Vol/Alc:** 14,5 %
- 🍷 **Varietal:** 100% Tinta de Toro. Toro Appellation.
- 🍷 **Serving temperature:** Serve between 16° to 18° C
- 🍷 **Tasting Notes:** High layer, cherry red with garnet edges. Notes of black fruits, blueberries and prunes, with an expression of ripe grapes, structured with well integrated notes of toasted wood, such as cocoa and coffee, but retaining freshness. Structured with weight in the mouth, very round, with ripe and fleshy tannins, intense, complex and elegant.
- 🍷 **Harvesting:** Integral and environmentally friendly agriculture. Grapes come from free standing vines that are between 50-80 years old. Soil is sandy with pebbles, with low yield of 4000 - 4500 kg per hectare. Grapes are hand-picked and placed in boxes of 20 kg.
- 🍷 **Elaboration:** Traditional, selection and destemming, light crushing, maceration and fermentation in stainless steel tanks, pumping and aging in French and American oak barrels, carrying out several debourbages. Clarified with vegetable protein, free of allergens, mildly stabilized by cold, not lower than 0°C, bottled and stay in the bottle before going on the market.
- 🍷 **Aging:** 12 months minimum in 80% French and 20% American oak, both medium toasted.
- 🍷 **Gastronomy:** Best with hearty meat dishes, roasted or grilled meats, stews, game dishes, cured cheeses and Iberian sausages.
- 🍷 **Presentation:** Burgundy bottle, where it ages before release to the market, in horizontal boxes of 6 units. Label that celebrates Spanish folklore and its traditional dance, La Jota.
- 🍷 **From la JOTA de Tōro:** A traditional old dancing from the city of Toro, performed at parties, celebrations, Castilian weddings and special days.
- 🍷 **About WINE MIXOLOGY:** Label that includes the recipe for a wine-based cocktail, suggesting different ways to enjoy wine.
- 🍷 **Dance, Live, Drink... JOTA de Tōro**



la JOTA de Tō

FRICATIVA VELAR SORDA
DEL MOZÁRABE *JÁWTA, JALTO

INGREDIENTS

5 CL JOTA CRIANZA
1,5 CL OAK SPIRIT
(BRANDY, RUM, WHISKY...)
1,5 CL ORANGE BRANDY OR
DRY CURACAO
2 TEASPOON OF
CRANBERRIES JAM.

VANILLA SUGAR
RED FRUITS

HOW TO MAKE

In a glass of wine or a low glass, add **JOTA Crianza**, the blueberry jam, the barrel spirit, the curacao, stir, fill with crushed ice, decorate with red fruits, and sprinkle the vanilla sugar. Serve with straw.

WINE
MIXOLOGY
Make your Cocktail
LOST-PARADISE
TINTO
1 9 8 5



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DÍEZ GÓMEZ

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