

LA JOTA DE TŌ D'J RED YOUNG



- 🍷 **Production:** 3810 bottles
- 🍷 **Vol/Alc:** 14,5 %
- 🍷 **Varietal:** 80% Tinta D.O Toro and 20% Garnacha D.O Toro. Grapes come from free standing vines that are between 25-30 years old. Soil is mostly clayey-silty-sandy with a high content of gravel. Grapes are hand-picked and placed in boxes of 20 kg.
- 🍷 **Serving temperature:** Serve between 12° to 16° C.
- 🍷 **Tasting Notes:** High robe with vivid purple tones. Intense and vital nose, notes of youth, wide range of wild fruits. In the mouth it is balanced, with persistent and ripe tannins, of good acidity, with the presence of licorice and black berry notes typical of Tinta de Toro, impeccably balanced with Garnacha, its fresh notes of red fruits, long finish and pleasant memory.
- 🍷 **Elaboration:** Destemmed and slightly crushed grapes, short maceration not exceeding 10 days, controlled fermentation at low temperature not exceeding 24°, concentrating freshness and varietal primary aromas of Tinta de Toro and Garnacha, grape harvested before maturation, using the must without contact with the skin, and providing greater acidity, freshness and uniqueness.
- 🍷 **Gastronomy:** Pairs well with semi-cured and cured cheeses, cold meats, pasta dishes, white meats and recipes with light spices, as well as blue fish.
- 🍷 **Presentation:** Burgundy bottle, boxes of 6 and 12 units. Youthful label design, which merges the Spanish folklore with our D'J girl.
- 🍷 **From la JOTA de Tōro:** A traditional old dancing from the city of Toro. It is performed at parties, celebrations, Castilian weddings and special occasions.
- 🍷 **About WINE MIXOLOGY:** The label 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 *ǰÁWTA, SALTŌ

INGREDIENTS

5 CL JOTA JOVEN
20 CL LEMON SODA
1 CL BRANDY
1 CL CITRUS JUICE
SLICE AND TWIST
OF CITRUS FRUITS

HOW TO MAKE

In highball glass or wine glass, add ice cube, citrus juice, slice and citrus twist, lemon soda and gently serve **Wine D'J JOVEN** to get a float effect on the top of the glass.

D'JOTA FRESH
SUMMER RED

INGREDIENTS

10 CL JOTA JOVEN
20 CL COLA MIXER
1 CL TRIPLE SECO
OR CURAÇAO
ORANGE SLICE

HOW TO MAKE

In highball glass, or glass wine, add ice cube, **Wine D'J JOVEN**, Orange Brandy or Curaçao, the cola mixer and garnish with and orange slice.

CALIMOTXO

D'JOTA PARTY

Make your Cocktail

WINE
MIXOLOGY



BODEGAS
DÍEZ GÓMEZ

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