

LA JOTA DE TŌ RED WINE OAK BARREL



- 🍷 **Production:** 5208 bottles
- 🍷 **Vol/Alc:** 14,5 %
- 🍷 **Varietal:** 100% Tinta de Toro. Toro Appellation.
- 🍷 **Serving temperature:** Serve between 14° to 16° C
- 🍷 **Tasting Notes:** High robe, deep red with purple highlights. Prolonged memory of wild berries, cherries and blackberries, well integrated with toffee and vanilla aromas. Persistent on the nose. Intense on the palate, marked by the fruits of the forest, keeping freshness, firm tannins, complex and round, with a long finish. A red oak with personality.
- 🍷 **Harvesting:** Grapes come from free standing vines that are between 25-80 years old. Soil is mostly clayey-silty-sand with high gravel content and low yield, 4500-5000 kg per hectare. Grapes are hand-picked and placed in boxes of 20 kg.
- 🍷 **Elaboration:** Traditional, maceration and fermentation not exceeding 25° C in stainless steel tanks, followed by aging in oak barrels. Clarified with plant protein, allergen-free, mildly cold stabilized and tangential filtering.
- 🍷 **Aging:** Between 5 and 8 months in American oak barrels.
- 🍷 **Gastronomy:** Pairs well with semi-cured and cured cheeses, cold meats, white and red meats, roasts, stews and game dishes.
- 🍷 **Presentation:** Burgundy bottle, where it ages before going being released 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 city. It is performed at parties, celebrations, Castilian weddings and special occasions.
- 🍷 **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 JORDA
DEL MOZÁRABE *JÁWTA, SALTO

INGREDIENTS

6 CL JOTA ROBLE
2,5 CL HONEY SYRUP
2 CL GIN
TEA SPOON OF TEA OF
BERRIES, LIME,
ROSEMARY STICK

HOW TO MAKE

In a wine glass add the Tea, **JOTA Roble**, Gin and infused the Tea for two minutes, remove de Tea, add the honey syrup, ice cubes and stir, granish with a rosemary stick inserted in a lime slice.
In winter enjoy it hot.

WINE
MIXOLOGY
make your Cocktail
TINTO
WINE TIME



BODEGAS
DÍEZ GÓMEZ

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