

LA JOTA DE TÔ V.R SELECTION OLD VINEYARDS



- 🍷 **Production:** 1625 bottles
- 🍷 **Vol/Alc:** 14,5 %
- 🍷 **Variety:** 100% Tinta de Toro. Toro Appellation.
- 🍷 **Serving temperature:** Serve between 14° to 18° C.
- 🍷 **Tasting notes:** High layer, cherry red with garnet and purple edges Notes of raspberries, currants, blackberries, wild berries, all consistent with the wine's aging. Notes of fine spices, and cloves, with hints of subtle toast, fine and deep as cocoa, coffee and toffee. The palate is friendly, structured, with ripe and fleshy tannins, liqueur, complex, deep and elegant.
- 🍷 **Harvesting:** Integral and environmentally friendly agriculture. Free-standing family strains, in traditional low vine plantation system, pre-phyloxeric, that are between 80-120 years old dry-farmed. Soil is sandy that includes boulders or gravel, with hardly any treatments and very low yield, less than 3000 kg per hectare. Grapes are hand-picked and placed in crates of 20 kg with a selection table.
- 🍷 **Elaboration:** Traditional, light extraction, with long maceration and fermentation times. Aging in new barrels receiving various debourbages. Clarified with vegetal protein, free of allergens, slightly stabilized by cold, not falling below 0°C.
- 🍷 **Aging:** Between 16 to 24 months in new French Oak barrels medium toasted plus.
- 🍷 **Gastronomy:** Pairs well with tasty and elaborate dishes, such as game stews, fatty meats, grilled, roasted. Also delicious with chocolates or even to enjoy by itself.
- 🍷 **Presentation:** Burgundy bottle, where it ages before release to the market, in horizontal boxes of 6 units and individual boxes. Label that celebrates Spanish folklore and its traditional dance, La Jota, (Rich Widow).
- 🍷 **From la JOTA de Tōro:** A traditional old dancing from Toro city, danced 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.
- 🍷 **About the Rich Widow:** It is one of the most representative ceremonial costumes of the province of Zamora, specifically of Toro. Made with scholarly embroidery in black velvet, gold thread and sequins. With flower-based shoulder shawl, typical of the romantic era. Complete with equally gold-embroidered velvet shoes and straight hair.
- 🍷 **Dance, Live, Drink... JOTA de Tōro**



la JOTA de TÔ

FRICATIVA VELAR SORDA
DEL MOZÁRABE *JÁWTA, SALTO

INGREDIENTS

5 CL JOTA SELECCIÓN
3 CL RUM
2 CL LIME

1 CL DRY CURAÇAO
1 CL SUGAR SYRUP
2 CL ORGEAT

HOW TO MAKE

In cocktail shaker, add all the ingredients, ice cubes, shake and serve in a glass or glass of wine, decorate with umbrella and cherry.

WINE MIXOLOGY
make your Cocktail
TINTO



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