

LA JOTA DE TŌ VERDEJO BARREL FERMENTED



- 🍷 **Production:** 3000 bottles
- 🍷 **Vol/Alc:** 13,5 %
- 🍷 **Variety:** 100% Verdejo de Toro. Toro Appellation.
- 🍷 **Serving Temperature:** Serve between 8º to 10º C.
- 🍷 **Tasting note:** Amber yellow color with greenish reflections. Memories of white fruits and flowers, aromas of honey and bay leaf, notes of white apricot, peach, hay and well integrated notes of wood. On the palate, fresh attack with good acidity, broad and elegant. Persistent and with a characteristic finish of the Verdejo de Toro variety, genuine, exclusive and elegant.
- 🍷 **Harvesting:** Integral and environmentally friendly agriculture. Vineyards with sandy soil with clay and gravel, with good drainage, productions below 4500 kg per hectare. Vines are between 10 to 15 years old. Manual harvest in boxes of 20 kg.
- 🍷 **Elaboration:** Selected and pressed grape, maceration for a few hours at low temperature, static filtering of the must to eliminate solid parts, controlled fermentation at low temperature. Transferred to barrels for 6 months, in contact with fermentation lees, regular 48-hour batonage. Slight filtering, clarified with vegetable protein, being free of allergens.
- 🍷 **Aging:** Staying for 6 months in new French and American oak barrels of medium toast.
- 🍷 **Gastronomy:** Suggested for appetizers, pairing with fish, seafood, rice, pasta, vegetables, cured ham, foie, smoked and all kinds of cheeses, as well as any kind of meat, stew or barbecue.
- 🍷 **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, 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.
- 🍷 **Dance, Live, Drink... JOTA de Tōro**



la JOTA de Tō

FRICATIVA VELAR SORDA
DEL MOZÁRABE *JÁWTA, SALTO

INGREDIENTS

6 CL JOTA VERDEJO OAK BARREL
3 CL WHITE VERMOUTH
1 CL GIN
OLIVE AND LEMON TWIST

HOW TO MAKE

In a mixing glass or direct in a low glass, add **JOTA VERDEJO OAK BARREL**, White Vermouth and Gin, add ice cubes, stir, strain and serve in a wine or cocktail glass. Garnish Olive



BODEGAS
DÍEZ GÓMEZ

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WINE MIXOLOGY
Make your Cocktails
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