CACHET WINE

# Aier, Rejadorada

**Code** REJA010

Firstly, the label is a real gem - love the mosaique style hinting at the ceramic pot ageing ( we call them Amphoras..or is that Amphorai? ) Anyway, this fresh, redcurrant and raspberry scented red shows the freshness that comes from fermenting and ageing the red in clay pots - a deeply rich, fresh, complex red that just grows and grows like the Beanstalk, but without the dodgy giant at the end of the stalk. Imagine Chateauneuf with a dollop of claret and a glass of Beaujolais. Perfecto!

**Tasting Notes:**

Vibrant and intense violet colour. Deep and intense aroma of black fruity mineral notes combined with spices typical of this variety. Full bodied and silky palate with an intense aftertaste with mineral notes coming through.



CACHET WINE

| Specification | |
|---|---|
| **Vinification** | Double selected manually harvest of a single vineyard (Finca el Sol - 1978). Fermentation at low temperature to preserve the varietal aromas and aging for 13 months in small ceramic tanks (400 L.), respecting and intensifying the minerality that the vineyard itself provides. |
| **ABV** | 14.5% |
| **Size** | 75cl |
| **Drinking Window** | Drink Now |
| **Country** | Spain |
| **Region** | Castilla y León |
| **Area** | Toro |
| **Type** | Red Wine |
| **Grapes** | Tinta de Toro |
| **Genres** | Fine Wine, Practising Organic, Vegan |
| **Vintage** | 2020 |
| **Body** | Rich, bold and robust |
| **Producer** | Bodega Rejadorada |
| **Producer Overview** | Bodega Rejadorada was officially formed in 1999 with one objective: to extract the maximum personality from the Tinta de Toro (Tempranillo) varietal. In2003 a new cellar was built in San Roman de Hornija in the province of Valladolid equipped with the newest technology for the elaboration, aging and bottling of wine. The wines from this terroir are the result of a long-standing tradition; these vines are ungrafted and phylloxera-free and have been growing on the banks of the River Duero since the Roman times. |
| **Closure Type** | Screw Cap |
| **Food Matches** | Perfect pairing for most kind of meats and fish. |
| **Press Comments** | Decanter, February 2023, 93 points: "Low intervention take on Tinta de Toro, fermented and aged for 13 months in ceramic amphorae and bottled unfined, unclarified and unfiltered. Concentrated note of plum, black cherry, blueberry and crushed mint. Beautiful palate, with superb textural appeal, and poised tannins. Breadth on the mid palate. Crunchy flavours of red apple, plum and cranberry driven by vibrant acidity." |