

DOMINIO DEL BENDITO

DO TORO



WINES

PHOTOS

AWARDS

DOMINIO DEL BENDITO

EL PRIMER PASO

LAS SABIAS

TITÁN DEL BENDITO



TECHNICAL DATA

D.O.: Toro

Grape varieties: 100% Tempranillo 100 %
youngest vineyard was planted in 1996 The rest is between 25 and 60 years old.

WINEMAKING PROCESS

The fermentation-maceration takes place in small deposits of stainless steel and also of concrete with epoxy. It usually last from 12 to 25 days.

Piegages, remontages are used more or less frequently depending on each and everyone of the diferent vat.

Aging is made: 6 months in French wood barrels of 225 liters and 50 % in American wood barrels of 225 liters.

TASTING NOTES

Deep garnet color with hints of purple. On the nose we find powerful nose of blackberry, black fruits. Once getting oxygen , the wine shows intense and complex aromas of black fruits, red fruits, cherry, cofee, cacao and hints of vanilla.

The mouth is first dominated by pure and intense red fruits , followed by complex aromas of coffee, cacao, tabaco, balanced by firms tannins and generous roundness.

FOOD PAIRING

We recommend to enjoy this wine with food as it is quite full bodied. Ideally cold cuts, meats grilled or roasted, mild to mature cheeses. Important to serve the wine at cool temperature, 13°c approx.

LOGISTICS

Cases of 12 bottles

Euro pallet : Cases per pallet: 40 / 480 bottles

VMF pallet: Cases per pallet: 56 / 672 bottles

Case weight (kg): 18 kg

Aprox. Production 50.000 bottles





TECHNICAL DATA

D.O.:Toro

Grape varieties: 100% tempranillo

the youngest vineyard was planted in 1960'. The oldest reach more than 90 years old.

WINEMAKING PROCESS

The fermentation-maceration takes place in small deposits of concrete covered by epoxy (4000-6200 liters) It usually last from 18 to 30 days.

Piegages, remontages are used more or less frequently depending on each and everyone of the diferent vat.

Aging: 16 months exclusively in French wood barrels of 225 liters. 15 % new barrels every year, the rest of 1 ,2 ,3 wines.

TASTING NOTES

Deep color and on the nose it is elegant and with a powerful note of blackberries, blueberry, cassis. The wine shows intense and complex aromas of blackfruits, wild berries, red fruits, cacao, green cofee and hints of violet.

The mouth is medium to full bodied with a seductive entrance.

Luscious, opulent.

The finish is marked by elegance, balance and aromas of great purity.

FOOD PAIRING

We recommend to enjoy this wine with savoury dishes, roast lamb, grilled pork, suckling pig, mushrooms, risottos or rice dishes. Important to serve the wine at cool temperature, 13°c approx.

LOGISTICS

Cases of 12 bottles

Euro pallet : Cases per pallet: 40 / 480 bottles

VMF pallet: Cases per pallet: 56 / 672 bottles

Case weight (kg): 18 kg

Production aprox. 12.000 bottles





TECHNICAL DATA

D.O.:Toro

Grape varieties: 100% tempranillo

They are the oldest plots of vineyard owned by the winery...they are called the "Jewels"

The youngest vineyard was planted in 1953.

The oldest dates back from the end of 1800's, probably 1880.

WINEMAKING PROCESS

The fermentation-maceration takes place in small deposits of concrete covered by epoxy (4000-liters) It usually last from 25 to up to 30 days. Piegages, remontages are used more or less frequently depending on the tasting, observation, and experience.

Ageing is exclusively in new French oak barrels of 225 liters, for 20 months.. We use the best barrels lve can obtainfrom by our favorite french barrel makers. We use the lees moving them during the first months to enhance complexity and roundness.

TASTING NOTES

Deep color. On the nose it is vivacious , candied bouquet of blueberry, cassis,...after a long decantation the wine will display all its potencial -very elegant, intense and complex aromas of cassis, blueberry, blackcherries, plum, tabaco leaf, a touch of minerality (sometimes described as incense or lead pencil) , and more if you are patient. In the mouth the dark cherries and cassis are dominant , followed by a range of complex aromas ending in a very nice balance. The wine shows great power and opulence but also has elegance and freshness.

FOOD PAIRING

We recommend to enjoy this wine with red meats in particular or roasts, mature cheeses. Important to serve the wine at cool temperature, 13°c approx.

LOGISTICS

Cases of 6 bottles

VMF pallet: Cases per pallet: 65 / 390 bottles

Euro pallet: Cases per pallet: 60 / 360 bottles

Case weight (kg): 15 kg

Aprox. Production 5.500 bottles





AWARDS

TITAN DEL BENDITO

VINTAGE 2014: 95 PEÑIN POINTS

VINTAGE 2013: 95 PARKER POINT ' BEST RATING IN TORO'

VINTAGE 2012: 94 PARKER POINTS - 94 POINTS PEÑIN

VINTAGE 2011: 95 POINTS PEÑIN - SILVER MUNDUS VINI - GOLD
INTERNATIONAL WINE TROPHY VIENNA

VINTAGE 2010: 93 POINTS PARKER - 99 POINTS VIVIR EI VINO 2014

VINTAGE 2009 : 95 POINTS PEÑIN

LAS SABIAS

VINTAGE 2014: GOLD BERLINER

VINTAGE 2013: 93 PARKER POINTS - 91 PEÑIN POINTS

VINTAGE 2012: 93 PARKER POINTS - 92 POINTS PEÑIN - GOLD MUNDUS VINI

- COMMENDED INTERNATIONAL WINE CHALLENGE

VINTAGE 2011: 93 POINTS PEÑIN - SILVER MUNUDS VINI

VINTAGE 2010: 92 PARKER POINTS VINTAGE 2009: 90 POINTS PARKER

VINTAGE 2008 : GOLD MUNDUS VINI

GOLD INTERNATIONAL WINE TROPHY VIENNA

EL PRIMER PASO

VINTAGE 2016: GOLD BERLINER

VINTAGE 2015: 91 PARKER POINTS - 91 PEÑIN POINTS

VINTAGE 2014: 90 PEÑIN POINTS

VINTAGE 2013 : 91 PARKER POINTS – 91 PEÑIN POINTS

Bronze International Wine Challenge UK

VINTAGE 2012: 90 POINTS PEÑIN 4 STARS BEST BUY - 89 PARKER POINTS

SILVER AWC VIENNA - SILVER INTERNATIONAL WINE CHALLENGE

VINTAGE 2011 : 91 POINT PEÑIN
