



REJADORADA

BODEGA

AIER

Purity



The essence of a unique grape variety

AIER embodies the purest expression of our Tinta de Toro, a variety marked by a unique character that we manage to reveal thanks to a differential production and aging process in stoneware ceramics. An ancestral wine capable of transmitting the soul of its place of origin

Vineyard and soils

Made exclusively from our Finca el Sol (1978) with old vines planted by hand and ungrafted and managed in an integrated manner, respecting natural cycles and with minimal intervention. This extraordinary plot shows loose sand on the surface and a clay layer in depth, maturing a grape that stands out for its small size and unique character, expressing the essence of our Tinta de Toro like no other.

Winemaking and aging

A different production process seeking integrity, respect and purity. After a manual harvest with double selection in the field and in the winery, fermentation is carried out with a small percentage of dried stems and at a low temperature for more than a month, seeking to maximize the mineral expression of our variety. Final ageing for 13 months in small 400-litre ceramic amphorae made in a traditional way, during which ageing on lees takes place, which gives the wine volume, sweetness and structure in a natural way.

This ageing is accompanied by precise and controlled occasional oxygen contributions so that the wine matures, maintaining and expressing the notes that make it unique. AIER is bottled without clarifying or filtering, with a very limited production that depends on each vintage and our strict quality controls.

Nota de cata

Unique and surprising. It has a bluish red colour with violet hues and an intense layer, denoting an excellent evolution. Of great depth and aromatic intensity, aromas of wild black fruits stand out on the nose, such as blackberry jam, together with mineral notes of graphite and India ink. When oxygenated, it unfolds greater complexity and nuances of currant and a subtle touch of black pepper appear. On the palate it is broad, with character and a silky texture thanks to the absence of clarification and filtering. Its finish is long, with a persistent retronasal that reinforces its intensity and exclusivity.



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The achievement of an idea

Each vintage, we observed that the fermentation tanks of the Tinta de Toro from our Finca el Sol (1978) expressed a more pronounced minerality than the rest, with notes of graphite and Indian ink. When this wine was placed in the barrel, these notes were mixed with the aromas of the oak, gaining in complexity but reducing the aromatic intensity of the more mineral part. Thus, we decided to study different alternative materials to the barrel until we found the stoneware of the small tanks in which we carry out the ageing process on lees that so characterises our AIER, maximising those mineral notes.



Craftsmanship at another level

Past and present are embodied in AIER, which unites ancestral techniques and new production technologies through a common thread: craftsmanship. The harvest and selection are entirely manual, as well as the work of drying the stems and aging on lees that give it that unique identity. The amphorae for its aging are made and finished by hand by authentic ceramic craftsmen, ensuring, through their experience and porosity measurements, the desired oxygen permeability.



The Mosaic

The AIER label is a large mosaic with an image of the ceramics used to age the wine on the left side and an image of an old vine from our Finca el Sol on the right side.

The tiles on the label reflect how the perfect union of the different elements: vineyard, craftsmanship and ageing difference is the only way to reveal the purest essence of a unique grape variety in the world in a wine capable of transmitting the soul of its place of origin like no other to date.