



REJADORADA

BODEGA



## Bravo

### Tradition

#### The essence of a unique grape variety

Bravo is the pinnacle in the pursuit of expressing the essence of our Tinta de Toro. Made only in exceptional years, it reveals the soul of our variety through the traditional, slow, and thoughtful winemaking of a uniquely characterized terroir, our Finca El Castañar. The exclusivity of the irreplaceable.

#### Vineyard and soils

Only through the oldest vines of our centennial Finca El Castañar (1910) do we achieve, in exceptional years, the perfect conditions to craft our Bravo. A high-altitude terroir defined by deep sandy soils and pre-phylloxera vines, capable of expressing the essence of Tinta de Toro, emerging from a humble plateau, worked in a traditional, organic, and integrated manner, listening to the vineyard and respecting the surrounding wildlife and flora.

#### Winemaking and aging

Manual harvest in 20kg crates from our Finca El Castañar, with field selection and double selection at the winery, ensuring that only the clusters with the smallest, most concentrated, and highest-quality grapes make it into the final wine. Partial bleeding of the must to concentrate aroma and flavor, followed by fermentation without destemming, using a portion of whole clusters, and manual punching down to achieve a traditional, slow, precise, and meticulous process, aiming to respect the natural aromas of our unique terroir.

Malolactic fermentation in first-year French oak barrels and resting on fine lees for 15 months, followed by racking and final aging in a new 225L French oak barrel, completing a cycle of over 24 months in contact with the oak. Bottled in a very limited production of no more than 900 bottles annually.

#### Tasting notes

Garnet red with ruby highlights. On the nose, the wine showcases its mineral tones and ripe black fruit, intertwined with spicy notes of licorice and coffee, underpinned by hints of clove and smokiness. It evolves in the glass towards aromas of blackberry jam and a touch of dried fruit, adding complexity. On the palate, it stands out for its volume and structure, with refined tannins, and a retronasal sensation where black fruits and toasty notes from barrel aging reappear. Typicality, tradition, and respect for a unique variety in the world.



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### An extraordinary creation

We only produce Bravo in years when we are certain that the grapes from our Finca El Castañar (1910) have reached optimal ripeness at the precise moment. While methods like leaf removal, cluster thinning, and other viticulture practices with minimal intervention help us reach this ideal, it is ultimately the climate and nature that hold the final say.

This is the main reason Bravo can only be made in exceptional years, typically following rainy springs and warm summers with a significant temperature contrast between day and night during ripening, which allow for the perfect balance of acidity while the polyphenolic and aromatic components acquire their ideal character.

In this way, through meticulous artisanal work in the winery and over 24 months of aging in new barrels, we achieve an extraordinary wine capable of reflecting the minerality of our Tinta de Toro.

### The essence of a Centennial vineyard

With over a century of life, the vines of our Finca El Castañar (1910), a wild vineyard shaped by an extreme climate, have developed deep roots that extract the best from our land year after year, offering a complexity and richness that are unique and inimitable. Their age not only strengthens these vines but also allows for a concentration of flavors and aromas, reaching the pinnacle of our Tinta de Toro variety.

Its name, Bravo, evokes the character, strength, and untamable spirit of this vineyard, reflecting a wine capable of expressing the extraordinary, the maximum potential of a grape variety that is unique in the world.

