



REJADORADA

BODEGA



Novellum Crianza

Harmony

The essence of a unique grape variety

Novellum or the novelty of seeking harmony in complexity, expressing the essence of Tinta de Toro through a thoughtful and intricate aging process in barrels of different origins and toasts, achieving the aromatic harmony that defines it.

Vineyard and soils

Selection of old Tinta de Toro vineyards in bush training from the municipalities of Morales de Toro and San Román, located at around 730m altitude, with vines aged between 40 and 60 years. Sandy-loam, poor soils worked in an integrated and environmentally respectful manner, producing grapes with character, allowing the creation of a wine with excellent aging potential in oak barrels.

Winemaking and aging

The harvest is done manually in 20kg boxes and the grapes undergo gentle destemming. The wine spends over 25 days in maceration and contact with the skins, resulting in a wine with good structure and aging potential.

Aging is the hallmark and distinctive process of Novellum. It undergoes a minimum of 12 months of aging in 225l barrels, 70% of which are new oak and 30% are one-use barrels. The oak proportions are 50% French, 25% American, and 25% from Eastern Europe (Hungarian and Slovakian), Spanish oak, and cherry, all with varying toast levels from light to intense, contributing a unique complexity of wood flavors.

Tasting notes

A deep violet-red color with a garnet rim. The aromatic intensity is high, with dominant notes of ripe black fruits, complemented by the complexity of aromas resulting from its carefully managed barrel aging process. Among them, caramelized notes of toffee and vanilla stand out, leading to dry spices like black pepper and distinctive essences of laurel. On the palate, the wine is broad and luscious, very aromatic on the retro-nasal, evoking memories of vanilla and nutmeg, combined with varietal notes of wild black fruits.



REJADORADA

BODEGA

Novellum Crianza

Harmony

Innovate without altering the essence

Since its first vintage in 1999, Novellum emerged as a wine that sought to revolutionize through temperance, being a pioneer in aging part of its wine in Hungarian oak barrels, specifically from a small batch of high-quality wood sourced from the Carpathian Mountains. From the beginning, Novellum combined oak barrels of different botanical origins for its aging process, creating a landscape of complexity by incorporating classic French and American oak, along with a portion of Hungarian oak.



Inspiration from Chillida

Eduardo Chillida, one of the most prominent sculptors of the 20th century, worked with traditional materials in very different ways to give them new life and explore their relationship with space and void. Similarly, Novellum renewed the winemaking tradition of Tinta de Toro by reinterpreting it through an innovative aging process, combining barrels of different botanical origins and toasts. This was the reason for drawing inspiration from the sculptor's works for the representative vine on our label, reflecting harmony in complexity.

The vine of Novellum

The most representative image of Novellum is its central vine, sculpted into the design of its label since its inception, clearly emphasizing the importance of the old vineyards used in the creation of this wine. This vine, inspired by Chillida's sculptures, also symbolizes harmony in complexity and respect for the essence found in Novellum.



Thus, its branches reach out to the sky of creativity and play with the void that surrounds them, but always grounded in a trunk with deep roots in tradition. Its veins, like those of the oak that shapes it during aging, bear witness to the dialogue between wood and wine. Each marked line is a reference to the diverse barrels that, far from competing with one another, intertwine with temperance to create the harmony that defines it, to create a wine capable of speaking of its place of origin.