



REJADORADA

BODEGA



## Sango

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### Intensity

#### The essence of a unique grape variety

Our Selected Harvest, Sango, is the result of the legacy of generations of local winemakers who have made it possible for the character of our land to be expressed in a wine where the soul of the Tinta de Toro shines with unique intensity, power, and minerality.

#### Vineyard and soils

Selection of our best parcels of very old vineyards, over 80 years old, manually planted and on their own rootstocks in very poor soils with high percentages of surface sand. These humble and labor-intensive lands express the deepest notes of the variety, showcasing the Tinta de Toro with a unique intensity.

#### Winemaking and aging

Selective harvest from plots located between San Román de Hornija and Morales de Toro, ensuring that only the smallest, most concentrated, and highest quality grapes are used for its production. Long macerations and fermentations at controlled temperatures allow for the extraction of all the aroma and body of the variety, in a slow and meticulous process.

Aged for a minimum of 18 months in exclusive new French oak barrels, selected from the prestigious Allier forest, with a capacity of 225 liters. Light toasts are complemented by a small percentage of barrels with a higher toast, adding complexity and enhancing the mineral notes.

#### Tasting notes

Granate red color with a violet rim, which indicates an excellent aging potential. On the nose, its intensity stands out with notes of black fruits and the characteristic ink scent of old Tinta de Toro vineyards. A mineral and spicy background, with aromas reminiscent of black pepper and clove. The palate is broad and mouthwatering, with a salty profile that reflects the character of the sandy soils. Long and silky finish.



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#### Premium selection

Every campaign's vineyard work ends in a final analysis and selection of the grapes from each of our small plots. Only those that stand out for their virtues after a demanding chemical and sensory analysis are selected for the Sango process, where, after a second classification grape by grape in the cellar, we obtain those that move on to fermentation. After aging in barrels, the wine is reanalyzed and selected barrel by barrel, in a final coupage where we meticulously ensure exceptional quality, making Sango a wine of selection with capital letters.



#### An ode to traditional viticulture

From its first vintage, Sango was conceived as a tribute to the historical work of generations of local viticulturists, with an artisanal, organic, and integrated approach that we have developed from the beginning in our vineyards.

This meticulous work is the only way that has allowed us to have very old vines in the best possible condition, capable of giving us grapes with concentrated flavors and aromas, perfect for a slow, careful vinification and a long aging in new barrels.

In this way, we create Sango, a wine that expresses the intensity of our Tinta de Toro, sculpted by manual labor and the passage of time. These varietal, mineral, and spicy notes that stand out in Sango only emerge after meticulous artisanal work in the vineyard and cellar.