



REJADORADA

BODEGA



Tremis

Treasure

The essence of a minority variety

After years of searching, we found the exceptional. Tremis is the most complex expression of the Moscatel de grano menudo, with a winemaking philosophy focused on extracting the mineral, citrus, and vertical essence of a variety of grape historically forgotten and repressed in the production of sweet wines. A unique wine, the result of the encounter with the extraordinary in the genuine, our great hidden treasure.

Vineyard and soils

Selection of old micro-parcels of Moscatel de grano menudo in the south of the DO Toro. Poor soils, sandy and deep lands that are worked in a natural and integrated way, minimizing the sensitivity of this variety to raising through foliar practices in the vineyard, resulting in a very aromatic grape that perfectly expresses its place of origin

Winemaking and aging

Early manual harvest in small-volume boxes, preserving the integrity of the clusters until they arrive at the winery. Sorting table and subsequent gentle pressing in a vertical press, achieving very low yields of high-quality must, working in the absence of oxygen to avoid aromatic oxidation.

Alcoholic fermentation in new 225l American oak barrels with a light toasting, maintaining a low temperature to retain aromas. Final aging on fine lees for 6 months with daily batonnage to extract and solidify its characteristic mouthfeel volume. Limited production of no more than 1,200 bottles.

Tasting notes

Pale yellow with golden highlights at the rim. High aromatic intensity with a complex expression. Floral notes of white flowers and honey stand out, along with citrus elements like lemon peel and a herbal and mineral background reminiscent of boxwood and flint. On the palate, it is dry, with great volume and smoothness, finishing long with a present and balanced acidity. In the retronasal, caramelized notes from the light toasting of the barrel add to the varietal characteristics, highlighting flavors like toffee and vanilla. Long and aromatic aftertaste.



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Historical origin

The term "tremis" refers to a gold coin minted and used during the Visigothic kingdom, part of a monetary system that flourished during the reign of King Chindasvinto and his son Recesvinto, between 563 and 672 AD. The tremis was valued not only for its economic worth but also for its symbolic significance, as each king would mint the coin with their own iconography, leaving a legacy of philosophy, values, and territory in each coin's design. On the back label of our Tremis, you can see the actual image of Recesvinto's tremis, and on the front label, our own Tremis from Rejadorada.



Relationship between Chindasvinto and San Román de Hornija

San Román de Hornija is the town where Rejadorada is located. This town holds special historical significance as it is the resting place of King Chindasvinto, in the church of San Román de Hornija, which he himself founded. Chindasvinto had a strong personal connection to the town, so much so that, unlike most Visigothic monarchs who preferred to spend their final days in Toledo, the capital of the kingdom, Chindasvinto chose to be buried in San Román de Hornija. This was an extremely unusual decision, one that demonstrated his deep personal and spiritual attachment to the place. Legend has it that this final decision was accompanied by the burial of a secret treasure somewhere around the town, waiting to be discovered.



Our great hidden treasure

Tremis is our treasure because it represents the way we feel when we discover the small micro-parcels of Moscatel de grano menudo in the south of the DO Toro, seeing them as if they were a great hidden treasure. Thus, we chose the name Tremis as a tribute to our local history and legend, since King Chindasvinto is not only a key figure for San Román de Hornija, but his coin symbolizes a historical legacy full of legend, connecting our land with a historic and rare grape variety, the Moscatel de grano menudo, which until recently had been hidden.