

EAT & DRINK SPAIN

FOCUS ON TORO

15th September 2021

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#SpainFoodNation



Focus on Toro

15th September 2021 online

Spanish wine tasting commented by

Elisa Errea

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Elisa Errea

Elisa Errea is the Founder and Director of The Wine Studio, an internationally-awarded Spanish wine school offering WSET qualifications as well as custom education and services to the wine and spirit industry.

Elisa is also a strategic consultant for wineries and institutions as well as a teacher for hundreds of students. She lectures at the Master in Wine Marketing program at the King Juan Carlos University in Madrid, as well as the Master in Wine Business Management program of the Valladolid Chamber of Commerce. She has also designed the current wine programme taught by her team at Le Cordon Bleu Madrid. Since 2019 Elisa Errea is a judge at the Decanter World Wine Awards (DWWA).



monte
laReina
B O D E G A S

Castillo de Monte la Reina Verdejo

Winery:	Bodega Monte la Reina
Contact :	www.montelareina.es
Importer	Willa Win
Varietal:	Verdejo
Aging:	young wine, vintage 2020

Monte La Reina is a family and dynamic winery formed by a multidisciplinary team willing to give the best of itself to offer the best product. Monte la Reina belongs to the appellation of origin Toro, one of the regions with more history within Spain. Our land and our climate are optimal for growing the Verdejo grape, one of the best white varieties in Spain, full of strength and hiding a large amount of aromatic terpenes under its skins.

In our vineyards, we begin the harvest of the Verdejo grape in early/mid-September, when the maturation is optimal. The grapes reach the pneumatic presses and, later the must ferments in stainless steel tanks where it carefully works on its own lees.

Thus, we obtain intense, fruity and vibrant wines. They offer aromas such as pineapple or apple, typical of this variety, but in its more mature version, highlighting the volume they provide in the mouth and obtaining powerful and structured wines with a long and persistent finish.



Las Tierras Garnacha Tinta

Winery:	Bodega Rodríguez y Sanzo
Contact :	http://rodriguezsanzo.com/
Importer	Pinot Company
Varietal:	Garnacha
Aging:	12 months in 300L French oak barrels

Rodríguez Sanzo is a family company devoted to creating wines in the most important appellations of Spain. Javier Rodríguez, wine maker and architect of the project, expresses optimally both, the unique terroir as well as the personality of each grape variety. The modern and open-minded style of the wines joins the tradition and respect for the terroir, as well as integrated fruity aromas.

Javier's passion for high quality makes his wines an unforgettable taste of experience. They receive great recognition at the most prestigious international competitions. In 2014 Rodríguez Sanzo was awarded with the "Best Winery of Spain" by the magazine Vivir el Vino. Las Tierras Garnacha comes from 60–80 years old vines, located in San Román de Hornija at 670m altitude. The Garnacha variety has been around since always in the DO Toro nevertheless, it has been recently almost abandoned due to its low productivity. The wine is a tribute for this typically Spanish, endemic grape.



REJADORADA

BODEGA

Aier 2019



Winery:	Bodega Rejadorada
Contact :	https://www.rejadorada.com
Importer	Festus, Winoland
Varietal :	100% Tinta de Toro
Aging:	13 months in 400L ceramic tanks

Rejadorada Winery begins in 1999 in a fifteenth century small palace located in Toro (Zamora), the palace of Reja Dorada. Here the particular project of Luis Remesal and José A. Fernández (Chencho) is born: make red wines which stand out for careful preparation and extreme care in each process to obtain fine, complex and harmonious wines with a great protagonist: the variety “Tinta de Toro”. In 2003, Rejadorada grows with a new winery in San Román de Hornija (Valladolid) with the state-of-the-art equipment and facilities for the elaboration, ageing and bottling, while remaining faithful to the old methods of preparation and the love for things well-done. At present, continues with a team led by Mario Remesal and the winemaker Roberto Martín, takes the witness of their predecessors bringing new ideas and energizing this excitement so characteristically of Rejadorada, in order to, through these wines, transmit history, tradition and passion.



Viñas Elías Mora 2019

Winery:	Bodega Elías Mora
Contact :	https://www.bodegaseliasmora.com
Importer	Caviste La Vinotheque
Varietal:	100% Tinta de Toro
Aging	6 months in American oak barrels

Founded in 2000 and managed by Victoria Benavides, the winery hence the name after the previous owner of our vineyards, Elias Mora.

We strive to marry the past with the present, in that we combine all knowledge of previous generations with the best parts of modern technology and all that it implies. To sum it up, our philosophy could be well described as: the winery at the heart of the vineyard and the barrels at the heart of the winery.

All our wines are made 100% of Tinta de Toro grapes.

Situated between the Duero and Hornija rivers, the soil is comprised of large pebbles over a bed of Pliocene limestone, which is low in organic content. The extreme continental climate compounded with the scarcity of rainfall (400mm) improves the quality of the Tinta de Toro grape. It is ideally suited for this terrain and boasts hundreds of years of viniculture and makes every vintage and every bottle unique experience.



Dominio de Valdecasa

Winery:	Bodegas Frontaura
Contact :	https://www.bodegasfrontaura.com
Importer	Prosto z Hiszpanii
Varietal:	100% Tnta de Toro
Aging	9 months in Allier French oak casks

Frontaura began its story in 1999, combining the natural heritage with modern production, business strategy, and culture. This is how Bodegas Frontaura was born, a brand that in 10 years has earned a solid position in the international market, differentiating itself by the quality of its range of DO Toro.

Each bottle of Dominio de Valdecasa holds inside the wonder of the fruit of Toro. A prodigious region that tells a story of a singular Nature, of sun and tenacity, of arid soils, of past and present. Each sip is fruit and passion, expressed through the palate with the smooth complexity that defines the authentic Tinta de Toro grape.



Gran Colegiata 2015

Winery:	Bodegas Fariña
Contact :	https://www.bodegasfariña.com
Importer	M&P Pavlina
Varietal:	100% Tinta de Toro
Aging:	18 months in oak barrels and min. 3 yeas in bottle

Rarely has one name been so linked to the region. Bodegas Fariña was founded in 1942 and is one of the founding fathers of the region of Toro.

"Colegiata" was the first brand of Tinta de Toro wines made by Bodegas Fariña back in the 70s. It was the "origin", a starting point, a new approach to how, in the opinion of Manuel Fariña, Toro wine should look and taste like in the 20th century.

And it was a Gran Colegiata Reserva the first wine from the winery that in the 80s was internationally recognized and the one that opened the doors to foreign markets for Toro wines. This was a turning point for Bodegas Fariña and for the Toro appellation.

The wine has on its label the image of the Colegiata Church, the great historical monument of Toro. The same thing that we wanted to convey with a structured and resounding wine, but at the same time friendly. A wine that wants to respond to the taste of a current consumer, but strongly emphasizing where it comes from. The icon for the winery - a great wine that is above fashion, timeless and that continues to be part of the history of Fariña y of Toro.

The new Gran Colegiata Original is made from the same vineyard as the original wine created in the 1980s. The vines are Tinta de Toro variety and are older than 60 years. The grapes are harvested manually in boxes, and the wine is aged for 18 months in American oak barrels.



Aquadeus mineral water

Winery:

Aquadeus

Contact :

<https://www.aquadeus.es>

Natural mineral water of low mineralization. The small natural amount of total minerals (including nutrients) is the secret of natural mineral waters. It is ideal for the preparation of baby food and for low sodium diets, as well as for the healthy daily hydration of the body.

Protected from any contamination, in an area of notable ecological value, Aquadeus springs forth, probably one of the most balanced natural mineral waters on the market and its chemical composition makes it unique in the world. In these privileged natural surroundings, each drop of rain travels through the rocky materials formed millions of years ago, this rain filters through the rocks balancing its chemical composition and emerges at a constant temperature of 12°C throughout the year, ensuring that its qualities remain intact throughout the entire product's life cycle.



Rosquilletas Breadsticks

Winery:

Vicent Pan

Contact :

<http://www.finashorneados.es>

Finas Horneados is a family business with a long history of traditional breadmaking and extensive experience in the bakery sector. Their products Picos, Finas and Rosquilletas combine the finest raw materials with traditional artisan processing.

Rosquilletas (Spanish specialty breadsticks) are originally from Valencia. These oven-baked breadsticks are made with virgin olive oil and high oleic sunflower oil, creating a range of flavors to suit all tastes and needs. Enjoy the Finas Horneados experience. The ingredients of Rosquilletas Finas are wheat flour, extra virgin olive oil, high oleic sunflower oil, salt without additives and yeast.

#alimentosdespaña

A

B

C

D

E

F

ATLÁNTICO

OCEANO

OCEANO ATLÁNTICO

Canarias

LA PALMA
ISLAS CANARIAS
TACORONTE-ACENTEJO
VALLE DE LA OROTAVA
YCODEN-DAUTE-ISORA
LA GOMERA
ARONA
GRAN CANARIA
EL HIERRO

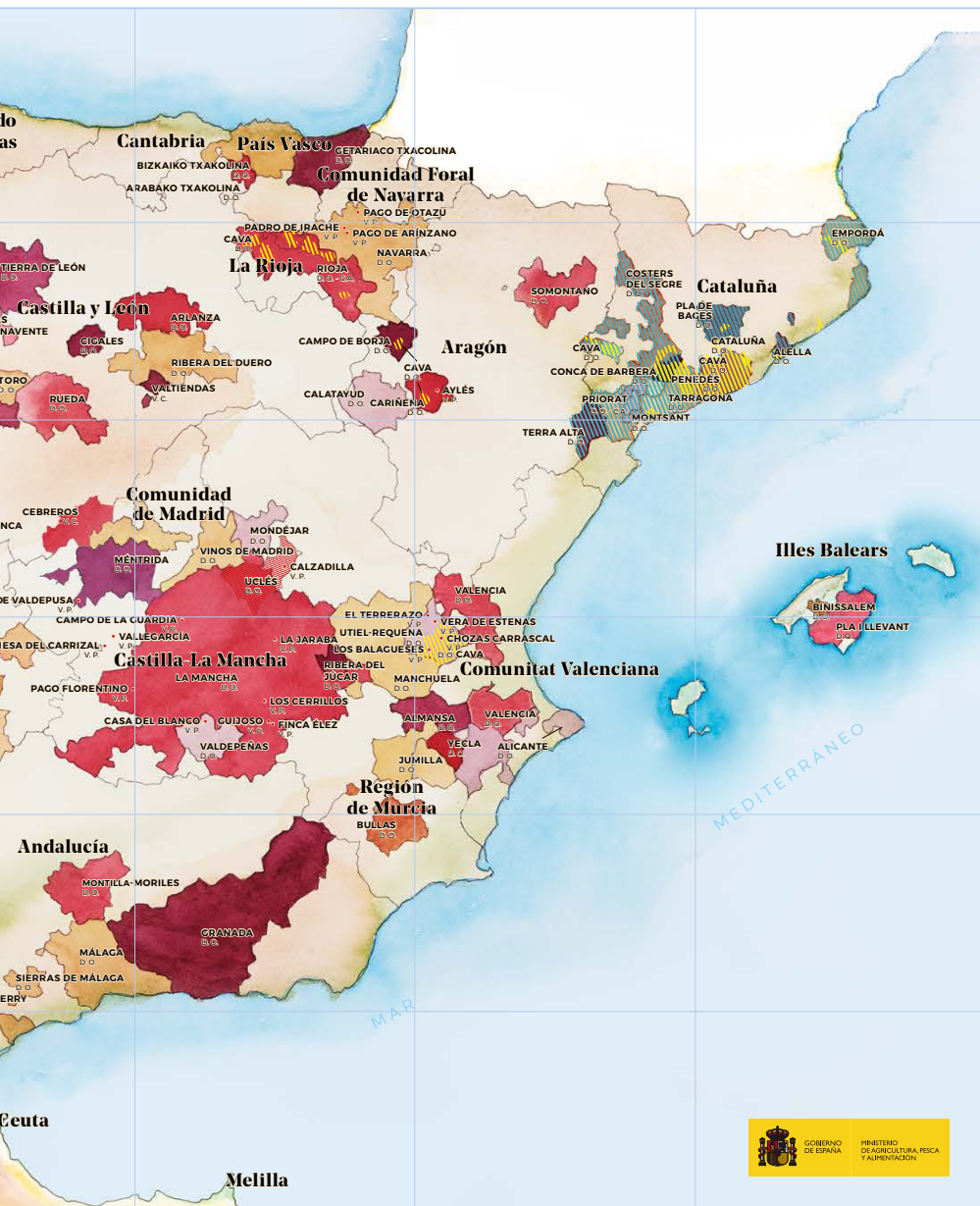
DENOMINACIONES DE ORIGEN (D.O.)

F1. ABONA, Canarias	B6. CONCA DE BARBERÀ, Cataluña	CX. MENA, Aragón
B7. ALELLA, Cataluña	E4. CONDADO DE HUELVA, Andalucía	CS. MONCAYO, Castilla-La Mancha
D5. ALICANTE, Comunitat Valenciana	B6. COSTERS DEL SEGRE, Cataluña	EA. MONCAYO, Castilla-La Mancha
D5. ALMANSA, Castilla-La Mancha	F1. EL HIERRO, Cataluña	EA. MONCAYO, Castilla-La Mancha
A5. ARABAKO TXAKOLINA/TXAKOLI DE ALAVA/ CHACOLI DE ALAVA, País Vasco	B7. EMPORDÀ, Cataluña	CS. MONCAYO, Castilla-La Mancha
B5. ARLANZA, Castilla y León	A5. GETARIAKO TXAKOLINA/TXAKOLI DE TARTIA/ CHACOLI DE GETARIA, País Vasco	B5. NAVARRA, País Vasco
B4. ARRIES, Castilla y León	E5. GRANADA, Andalucía	B7. PENEDÈS, Cataluña
C7. BINISSALEM, Islas Baleares	F2. GRAN CANARIA, Canarias	D7. PLACENSA, Aragón
A5. BIZKAIKO TXAKOLINA/TXAKOLI DE BIZKAIA/ CHACOLI DE BIZKAIA, País Vasco	E4. JEREZ/XÈRES/SHERRY, Andalucía	A3. B3. RIBERA DEL DUERO, Castilla-La Mancha
D5. B5. BULLAS, Murcia	F1. LA GOMERA, Canarias	B5. RIBERA DEL DUERO, Castilla-La Mancha
B5. CALATAYUD, Aragón	D5. LA MANCHA, Castilla-La Mancha	D4. RIBERA DEL DUERO, Castilla-La Mancha
B5. CAMPO DE BORJA, Aragón	F1. LA PALMA, Canarias	D5. RIBERA DEL DUERO, Castilla-La Mancha
B6. CARINENA, Aragón	E2. LANZAROTE, Canarias	BA. RUEDA, Castilla-La Mancha
B6. B7. C6. CATALUÑA, Cataluña	BA. LEÓN, Castilla y León	EA. SERRA DE SALAMANCA, Castilla-La Mancha
B6. B7. D6. CAVA, Supraautonómica	E4. WÁLAGA, Andalucía	B6. SCHNAPPS, Cataluña
B4. CIGALES, Castilla y León	D5. MANCHUELA, Castilla-La Mancha	F1. TACOS, Aragón
	E4. MANZANILLA-SANLÚCAR DE BARRAMEDA, Andalucía	

Wines

WINES WITH PROTECTED
DESIGNATION OF ORIGIN
(PDO)





TRIDIA, Castilla-La Mancha	B6. TARRAGONA, Cataluña
DEMAR, Castilla-La Mancha	C6. TERRA ALTA, Cataluña
TERREL, Galicia	D4. TIERRA DEL VINO DE ZAMORA, Castilla y León
ILLA-MORILES, Andalucía	B4. TORO, Castilla y León
TERRA, Cataluña	C6. UCLÉS, Castilla-La Mancha
TERRA, Cataluña	D6. UTEL-REQUENA, Comunitat Valenciana
ARRA, Comunidad Foral de Navarra	B4. VALDORRAS, Galicia
DE BAGES, Cataluña	D6. VALDEPEÑAS, Castilla-La Mancha
LEVANT, Islas Baleares	F1. VALLE DE GÓMAR, Canarias
IAS BAIXAS, Galicia	F1. VALLE DE LA OROTAVA, Canarias
RA SACRA, Galicia	C4. CS. VINOS DE MADRID, Comunidad de Madrid
RO, Galicia	F1. YCODEN-DANTE-ISOBA, Canarias
IA DEL DUERO, Castilla y León	D6. YECLA, Región de Murcia
IA DEL GUADIANA, Extremadura	
IA DEL JUCAR, Castilla-La Mancha	
IA, Castilla y León	
ATE DE MÁLAGA, Andalucía	
ONTANO, Aragón	
MONTE-ACENTOSO, Canarias	

DENOMINACIONES DE ORIGEN CALIFICADA (D.O. CAI)

- B6. PRIORAT, Cataluña
B5. RIOJA, Supraautonómica

VINOS DE PAGO (V.P.)

- B6. AYLÉS, Aragón
C5. CALZADILLA, Castilla-La Mancha
D5. CAMPO DE LA GUARDIA, Castilla-La Mancha
D5. CASA DEL BLANCO, Castilla-La Mancha
D6. CHOZAS CARRASCAL, Comunitat Valenciana
D4. DEHESA DEL CARRIZAL, Castilla-La Mancha
D4. DOMINIO DE VALDEPUSA, Castilla-La Mancha
D5. EL TERRAZO, Comunitat Valenciana
D5. EL VICARIO, Castilla-La Mancha
D5. FINCA ELEZ, Castilla-La Mancha
D5. GUJOSO, Castilla-La Mancha
D5. LA JARABA, Castilla-La Mancha
D5. LOS BALACUESES, Comunitat Valenciana
D5. LOS CERRILLOS, Castilla-La Mancha
B5. PAGO DE ARINZANO, Comunidad Foral de Navarra
D5. PAGO FLORENTINO, Castilla-La Mancha
A5. PAGO DE OTAZU, Comunidad Foral de Navarra
B5. PRADO DE IRACHE, Comunidad Foral de Navarra
D4. VALLEGARCIA, Castilla-La Mancha
D6. VERA DE ESTENAS, Comunitat Valenciana

VINOS DE CALIDAD (V.C.)

- A4. CANGAS, Principado de Asturias
C4. CEBERROS, Castilla y León
F1, F2. ISLAS CANARIAS, Canarias
E4. LEBRIDA, Andalucía
C4. SIERRA DE SALAMANCA, Castilla y León
B4. VALLES DE BENAVENTE, Castilla y León
B5. VALTIENDAS, Castilla y León

LEYENDAS

- D.O. Denominación de origen
V.P. Vino de pago
D.O. CAI Denominaciones de origen calificada
V.C. Vino de calidad
Cava (B6, B8, B7, D4, D6)
D.O. Islas Canarias (F1, F2)
D.O. Cataluña (B6, B7)
D.O. Uclés (C5)

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