COMPAÑÍA DE VINOS TELMO RODRÍGUEZ

Gago 2013

Toro, Spain

ESTATE

Telmo Rodriguez is one of Spain's pioneer winemakers, advocating native grape varietals tied to the climates and conditions of their sites, and making world-class wines from undiscovered as well as known regions. Perhaps most impressive, while Telmo Rodriguez makes rare and limited wines of astonishing character and quality, his everyday wines have been equally praised, and widely recognized for the tremendous value they offer.

WINE

Like all the Telmo Rodriguez wines from Toro, Gago is 100% Tinto de Toro (the local clone of Tempranillo). Gago is the second wine made in Toro by Telmo Rodriguez. The Telmo Rodriguez range in Toro is named after a Spanish breed of bull that is both elegant and powerful. The 19th century lower-case "g" typeface that appears on all the Toro wines is transformed, and modernized, by a bull horn. Gago is Telmo's most representative wine of Toro, combining the oldest vines of the 8 families with whom he's worked with for years, and his experience to make pure and balanced wines.

VINEYARD

Telmo was one of the first to rediscover vineyards of decades-old, bush-trained vineyards. He was a major force in elevating Toro to one of the most in vogue wine regions of Spain. The distinctive red soils produce a Tinto de Toro (the local clone of Tempranillo) with tremendous fruit concentration, ripeness, acidity, tannins and structure.

WINEMAKING

The grapes for Gago are picked by hand, fermented by natural yeasts in neutral cement casks, and aged in a combination of foudres and new and seasoned French barriques for around a year. The maturation lasts 14 months in 225 liter barrels.

VINTAGE

The vintage 2013 is characterized by a very warm vintage, with low rainfall, and with temperatures above the usual during the summer. These climatic conditions, together with the effect of the frost suffered in April, caused the harvest to take place much earlier and the production to be smaller but of good quality.