

TELMO RODRÍGUEZ

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Dehesa Gago 2019

Toro, Spain

ESTATE

Telmo Rodríguez is one of Spain's pioneer winemakers, advocating native grape varieties 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 Rodríguez 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

Dehesa Gago is 100% Tinto de Toro (the local clone of Tempranillo). The intensity of this old vine fruit comes through even in this wine, vinified without oak, a pure expression. The Telmo Rodríguez wines in Toro are named after a Spanish breed of bull that is both elegant and powerful. That epitomizes the challenge in the region, to work in areas that are cooler, and with vines that are trained and adapted to the heat, so that a freshness plays with the fruit concentration. The 19th century lower-case "g" typeface that appears on all the Toro wines is transformed, and modernized, by a bull horn.

VINEYARD

Soils: Tertiary sandstone alternating with Quaternary gravel terraces. In general, soils with a sandy-loam texture and poor in organic matter

Farming: Since 1998 Telmo has worked exclusively with 8 families of growers practising traditional viticulture. Vineyards planted in low density, all 100% bush vines that are manually harvested into small boxes.

WINEMAKING

Variety: 100% Tinto de Toro (Tempranillo)

Fermentation: In neutral cement casks and stainless steel using native yeasts

Aging: 6 months in stainless steel tanks.

Alcohol: 14.5%

VINTAGE

2019 was a terribly dry year, resulting in very small berries and a short harvest. Precipitations at the end of September were crucial and cooler nights than usual during harvest helped to achieve good maturity and balanced wines. Dehesa Gago once more offers a frank and sincere expression of Toro, a real treat.

TASTING NOTE

The distinctive red soils produce a Tinto de Toro (the local clone of Tempranillo) with tremendous fruit concentration, ripeness, acidity, tannins and structure. Dehesa Gago is the wine Telmo has used to discover and understand the vineyards of Toro, a pure wine that eschews oak and showcases fruit.