

DOMINIO DEL BENDITO

Producer Name: Dominio del Bendito
Wine Name/Brand: El Titan del Bendito (red wine)
Wine Vintage: 2020
D.O. Toro

Vintage & harvest overview: Harvested by hand, in small 12 kg cases, the harvest is even slower because of the low yields and the tiny grape bunches.

We cut the vines by little plots not even by parcels, because we need to take the grapes at the time of optimum ripeness. We say the haute couture or high fashion in harvest.

Vineyard information: El Titan del Bendito is only sourced from ungrafted and phylloxera free vines located in different plots in the Pago La Jara: the most famous site of the DO Toro.

Old to very old bush plants of Tinta de Toro that provide me of my finest grapes. The youngest are from the early 1950 and the oldest plots are over a century.

The soil is mostly sandy on the surface with a variable proportion of pebble stones, over chalks and clays.

Grape Varieties: Those incredible vines give us small bunches of tiny grapes very concentrated. 100% Tinta de Toro, yield per hectare 800-2000 Kg.

Farming: I am truly convinced that a great wine is achieved in the winery but it is first born in the vineyard. That's why we grow and take care of our vines organically since 2004 and we obtained the certification in 2009.

The conditions, climate and terroir in Toro are almost perfect and help us to manage the vineyard in the most respectful way we can.

We do an important manual work in the vineyard: we dug by hand around the vines to make them breathe, the pruning is manual and we use normal scissors, and the only treatment we apply is with sulfur also by hand operated sprayers.

Wine vinification/production methods: The fermentation and maceration take place in small cement vats with epoxy and it usually lasts from 25 to 40 days, depending on the vintage.

It is fermented with indigenous yeast. Piégeages and remontages are used more or less frequently. There is no magical recipe... It depends on the sensation each vat gives me and the vintage's profile.

It is always matured in 100 % new French oak barrels of 225 liters, for a minimum of 20 months. It is matured on its lees during few months to enhance complexity and roundness.

My experiments during the first years and the blind tastings I've made, showed me that new oak barrels always rate higher. Time also taught me that our variety, the Tinta de Toro sourced from very old bush plants, has a great potential to absorb the wood notes sooner or later in the bottle.



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Wine tasting notes: A true titan in all senses, the 2020 El Titan del Bendito is anything other than shy. It comes in a large and heavy bottle with a simple, hand-written label that packs a lot of ripe fruit, concentration and tannin, yet it's balanced in an XXL way. This is pure Tinta de Toro from old ungrafted vines that yield 1,000 to 2,000 kilos of grapes per hectare and deliver an unusually aromatic and floral beast that has swallowed the oak after 20 months in French barrels. It has, under all that power and energy, elegance and balance. It's full-bodied and tannic but also surprisingly approachable, with freshness and length.

8.977 bottles produced and 420 magnum

Pairing: lamb, red meats, wild game, roasts, duck.

Alcohol: 16.7 % VOL

Residual sugar: 3.5 g/l

pH: 3.94

Total acidity: 4.89 gr/l tartaric acid

Volatile Acidity: 0.92 g/l

Total Sulphites: 42 mg/l

Organic wine with certification

Packing details: 0,75 L - 6 bottles - wood case dimensions
55 x 35 x 11,5 - Pallet 75 cases, 914 kg - 111 x 91 x 180

