



Bajoz Roble takes its name from the Bajoz River that flows near the town of Morales de Toro in Zamora. It is made exclusively with selected and hand-harvested tempranillo grapes (Tinta de Toro), **from vines between 30 and 40 years old**. The harvest takes place the last week of September. The grapes are specifically selected to produce **a young, fruity and elegant wine**.



TASTING NOTES

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PAIRING

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AWARDS

DOUBLE GOLD

2022 Gilbert & Gaillard: Bajoz Roble 2021

2022 China Wine & Spirits Awards (CWSA): Bajoz Roble 2021

GOLD

2022 AWC VIENNA – International Wine Challenge: Bajoz Roble 2021