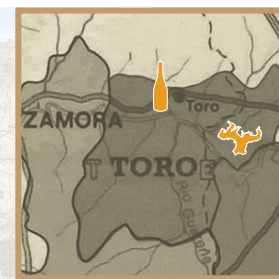
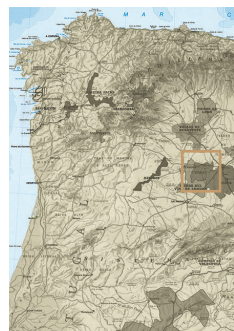


VATAN ARENA

BODEGAS ORDÓÑEZ
D.O. TORO



JORGE ORDÓÑEZ
SELECTIONS



Winery Vineyard



History

D.O. Toro is located on the sandy continental steppe of the central Spanish plateau. These sandy soils are responsible for Toro's lone resistance of the phylloxera in Spain. The indigenous grape is Tinta de Toro, Spain's original clone of Tempranillo. Toro was Spain's most famous medieval winemaking region, and the wines that accompanied Spanish explorers to the New World. The wines of Toro were mentioned in the literature of Cervantes, Gongora, and Quevedo. Jorge Ordóñez resuscitated D.O. Toro with the founding of Bodegas Numanthia in 1998 with the Eguren family. Bodegas Ordóñez is Jorge's personal project in D.O. Toro, the region he is most fond of in Spain.

Vineyard

Vatan Arena comes from a single vineyard of ungrafted Tinta de Toro vines planted in 1900 called Finca Los Quemados. The grapes for Vatan Arena are selected from 1.83Ha. in the center of the vineyard, where there is a higher proportion of rounded river stones in the sand and the vines respond by producing intense grapes with a deep sense of minerality. This vineyard, located near the miniscule village of Vallaester de Abajo, is planted in extremely poor sandy soils with a thin eight-inch layer of red clay ten feet below the surface, crucial for water retention. This vineyard site has a particularly long vegetative cycle due to the growing characteristics of the original Tinta de Toro clones and the altitude of 2,400ft. This altitude is responsible for phenomenal temperature swings between day and night. The continental steppe climate combines with the sandy soil to create a terroir that is responsible for a powerful, elegant, and mineral expression of Tinta de Toro. The vineyard is dry farmed, without the use of herbicides, pesticides, or fungicides.

Winemaking

Hand-harvesting in the middle of October. The grapes are rigorously sorted and the whole berries are transferred to one open top 3,000L stainless steel fermenter. The fermentation begins spontaneously with indigenous yeast. Maceration lasts seven or eight days. This short maceration avoids over-extraction as the tiny blueberry sized berries of Tinta de Toro produce a phenomenally tannic, concentrated wine. The wine finishes primary fermentation and begins malolactic in new French oak barrels. The wine ages for 22 months and is bottled without fining or filtration.

Press

2014 95pts

Guía Peñín 2018

