

Tres Reyes

I.G.P. Castilla

Organic 2021

Since 1993, we have been continually searching for "Excellence Made in Spain" throughout the kingdom and this modern range of wines is the culmination of that effort. During this time, three winemakers have been crossing the nation to discover exactly the right terroir and grape varieties to craft this newest, Tres Reyes, range. Fashion, flair, architecture, friends, tapas and elegance; "Art de Vivre" in Madrid is a daily luxury at your reach drinking Tres Reyes. The journey is continuous and our team is actively looking for a new magical plot of land for the next wine. "Siempre Buscando" is our motto and the source of our inspiration. An area with a very long history of winemaking, the province of Toledo offers the ideal environment for making wines with unique structure and freshness. Its continental climate with hot summers and an annual total of less than 400mm of rainfall produces very small yields of highly concentrated grapes. The altitude also ensures there is a large thermal contrast between night and day temperatures, allowing for the retention of acidity and intense aromas during the cool nights, resulting in well-balanced, flavourful wines. The Tres Reyes winery sources its grapes from 100 ha of its own vineyards planted with Tempranillo, Cabernet Sauvignon, Merlot, Petit Verdot and Chardonnay. The winery, a modern, functional building, holds a stock of 4,500 barrels, of which 80% are French oak (Taransaud, Saury, François Frères) and 20% American oak (Canton.) These provide a wealth of aromatic notes to modern, highly complex wines. The guiding philosophy and determination of its founders has ensured that the family-owned winery – while drawing on its history – has been able to adapt with the times. It is equipped with cutting-edge facilities that allow it to produce wines of the highest quality for international markets.

The harvest

The meteorological variability was the recurring factor throughout this very atypical vintage, and conditioned the harvest both in quantity and quality. With winter came the first adversity for the vineyard, in the first half of January a historical snowstorm associated with the storm Filomena, followed by a no less important cold wave, with temperatures of down to -16° C, caused death of buds and even of complete parts of the strains. The autochthonous varieties, with later cycles and better adapted to the climate, held out well. A new rainy season in mid-September interrupted the harvest and had adverse effects on ripening in the later areas as it favored the appearance of fungal foci that made the selection of bunches essential to maintain quality standards.

Vinification

The grapes are received and inspected upon arrival at the winemaking cellar and were pre-macerated for 24 hours. Afterwards, they are de-stemmed and crushed. Fermentation and maceration occurs in stainless steel deposits over eight days at a controlled temperature, after which they are emptied and the skins pressed. The next step is malolactic fermentation before finally being filtered and bottled.

The ageing

Following fermentation, the wine is aged in 80 percent American and 20 percent French oak for 4 months at temperatures between 13-16° C. The barrel-ageing is followed by another four months in the bottle.

Tasting notes

Colour: Intense, brilliant and clean ruby-red colour.

Nose: Intense aromas of fruit with hints of spice, conserved plums and savoury notes including toasted nuts.

Palate: Round, warm but with fresh fruit, very well balanced and with a persistent finish.

Food pairing: Lamb, all types of roasts, grilled meats, vegetables as well as medium and strong cheeses.

AR A E X
Grands
Spanish Fine Wines

Tres Reyes



Technical data

Varietals	100% Syrah.
Vine Age	More than 30 year old, organically grown vines in Toledo.
Fermentation Temperature	25°C
Fermentation & Maceration Period	10 Days
Barrel Composition	American & French Oak.
Barrel Age	2-3 Years
Time in Barrel	3 Months.
Time in Bottle	Minimum 5 Months.
Alcohol content (vol)	13,5% vol
Acidity total (gr/l)	5,88 g/L
pH	3.45
SO2 free (mg/l)	111 mg/L
Residual sugar (gr/l)	4,25 g/L
Suggested serving temperature	15-18°C
Winemaker	Daniel Lorenzo.

