
GAGO VITICULTORES DE TORO / Toro

Ctra. Morales de Toro
49800 Toro, Zamora

Pago la Jara (2021)

Toro captivates us by its landscape, its undulating orography, its altitude and its old and anarchic low-density vineyards with “poorly pruned” and, in some cases, ungrafted vines.

Five exceptional plots are at the origin of the 4 hectares of Pago la Jara.

The variety is almost 100% “Tinta de Toro” with its characteristic small clusters, and a little “Albillo Mayor”.

The grapes, not completely de-stemmed, ferment with indigenous yeasts in wooden vats of 3,000kg capacity. Gentle aging for 15-18 months in 225L barrels and 1,500L foudres.

VINTAGE CHARACTERISTICS

2021 was notable for the absence of extreme weather events—a rarity in recent vintages. During the final stage of ripening, significant rainfall led to the occasional appearance of fungal diseases, although these did not compromise the overall health of the vineyard. Yields remained moderate, and the quality of the harvest was very good, producing wines with a balanced profile, fine, polished tannins, and a rounded mouthfeel.

BOTTLES PRODUCED

2,208

