



Story of the wine:

‘El Pego’ comes from Rodríguez y Sanzo’s Toro project, an area widely regarded for having one of the highest proportions of pre-phylloxera vineyards globally. These old, smallholding vineyards—often preserved through generations of dedicated growers—form the backbone of the wine’s character. Javier Rodríguez’s approach in Toro reflects his broader philosophy as an auteur winemaker, working across regions in Spain to highlight site expression through minimal intervention and thoughtful élevage. The winery’s presence in Toro’s historic town, including ageing in a former Dominican monastery, reinforces a balance between tradition and modern interpretation. ‘El Pego’ is a structured, expressive wine with a strong sense of place and notable ageing potential.

Varietals:

Old vines (including pre-phylloxera parcels)

Area:

DO Toro, Castilla y León, Spain (El Pego, approx. 720m altitude)

Av. age of the vines:

25-40 years

Vinification

Grapes are sourced from sandy soils with high gravel content at altitude. Fermentation is split between French oak vats and stainless steel to preserve fruit while building complexity. Malolactic fermentation takes place in wooden vats, followed by ageing for approximately 12 months in second-use French oak barrels, allowing for integration of structure and subtle oak influence.

Descriptions for Wine List:

Deep cherry-red colour with a dark core and purple hues at the rim. Aromas of ripe black fruit with notes of vanilla. On the palate, the wine is balanced and textured, with ripe, juicy tannins, a full-bodied, velvety mouthfeel, and a persistent finish.