

Torremorón Tinto



Bodegas Torremorón sits in the tiny hamlet of Quintanamanvirgo in Ribera del Duero, a village of fewer than 100 residents where time seems to stand still. The name "Torremorón" refers to the ancient underground cellars that run beneath the town, carved deep into the limestone and used for centuries to store and age local wine. Founded in 1957 by a group of growers, the winery remains the center of village life today: about 85 residents work at the bodega, and the rest run the bar across the square. Old, bush-trained Tinto Fino (Tempranillo) vines, many more than 100 years old, form the backbone of the estate and reflect the deep winemaking heritage of the area.

The philosophy at Torremorón is simple: let the raw material speak. The high-desert climate brings strong day-night temperature swings, and the limestone soils and higher-elevation vineyards preserve natural lift and clarity. Vinification is done entirely in stainless steel to maintain purity and avoid any oak influence. The result is a clean, vibrant expression of old-vine Tempranillo with no makeup or adornment, just the true flavor of Quintanamanvirgo. When you drink Torremorón, you are tasting the village itself, made exactly as the locals have enjoyed it for generations.

WHAT MAKES THIS WINE UNIQUE?: This wine delivers a level of purity rarely seen in Ribera del Duero. Its source is a collection of exceptionally old, bush-trained Tinto Fino (Tempranillo) vines that provide remarkable concentration and natural balance. Winemaker Fernando de la Cal preserves the authenticity of this fruit by using stainless steel and gentle extraction, resulting in a wine that highlights the freshness, clarity, and elegance of Quintanamanvirgo's historic vineyards.

RATING HISTORY: 2019 90VM; 2018 92W&S; 2014 90VM; 2013 89RP; 2011 92RP

GRAPE: 100% Tempranillo (Tinto Fino). Vines planted from 1914-1934. Tended in sandy and limestone soil at 824 m (2,703 ft) elevation.

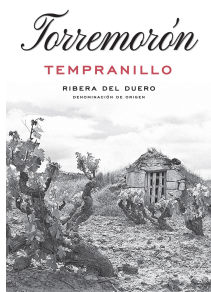
PAIRING SUGGESTIONS: Torremorón's fresh red-berried fruit, mineral lift and clean, oak-free profile make it a versatile partner at the table. Its crisp acidity and juicy Tempranillo character pair especially well with dishes that feature bright flavors and gentle heat. Try it with Thai beef salad, marinated Korean BBQ pork, Peking duck, or spiced chicken and meat dishes that offer a piquant, savory edge.

VINIFICATION AND AGING: Torremorón is crafted with a clear purpose: to showcase the purity of old-vine Tempranillo without oak or stylistic embellishment. The wine is fermented and aged entirely in stainless steel tanks, a choice that preserves freshness and lets the fruit speak on its own. Fermentation is temperature-controlled to maintain aromatics and avoid over-extraction. The winery blends traditional methods with updated equipment introduced in the 1990s, ensuring clean, precise winemaking while still honoring local practice. There is no barrel aging and no cosmetic winemaking. The goal is to bottle a wine that tastes exactly as the locals drink it: vibrant, direct, and reflective of Quintanamanvirgo's unique terroir.

LOCATION, SOIL, CLIMATE: The vineyards surrounding Quintanamanvirgo, in Ribera del Duero, are the backbone of Torremorón. Planted between 1914 and 1934, these bush-trained Tinto Fino (Tempranillo) vines consistently produce small, concentrated berries with excellent balance. Vine age regularly exceeds 100 years, offering depth that only old vines can deliver.

The site sits at 824 meters above sea level in a high-desert climate known for dramatic diurnal shifts, a key factor in maintaining acidity, aromatics, and structure. Soils are sandy with a limestone substructure, giving the wines natural lift, tension, and minerality. Farming is carried out by local growers whose families have tended these plots for generations, using sustainable, low-intervention practices that respect both the land and its history.

TASTING NOTES Torremorón opens with fresh black and blue fruit, subtle spice, and a delicate mineral edge from its limestone soils. The palate is focused and energetic, showing natural acidity, fine tannins, and a long, lively finish. This is Tempranillo in its most honest form; clean, expressive, and deeply tied to its place of origin.



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ALCOHOL CONTENT: 14.5%

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