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Torremorón Tinto

Tucked into the quiet hamlet of Quintanamanvirgo in Ribera del Duero, Bodegas Torremorón is a living reflection of village life shaped by centuries of viticulture. Founded in 1957 as a cooperative of local growers, the winery remains deeply rooted in community and tradition, drawing its name from the ancient underground limestone cellars that run beneath the town. Here, winemaking is not only a craft but a shared cultural legacy passed down through generations.

The vineyards, planted primarily to Tinto Fino, the local expression of Tempranillo, stretch across high-elevation sites where stark continental conditions and calcareous soils preserve natural freshness and structure. Old bush-trained vines contribute depth and authenticity, while modern yet restrained cellar practices, including temperature-controlled stainless steel fermentations and selective oak aging for certain wines, allow the character of the fruit and place to remain at the forefront.

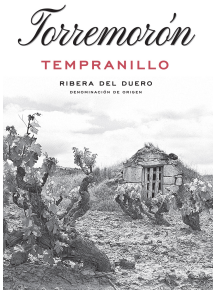
Torremorón's wines capture the spirit of Ribera del Duero's high plateau, combining rustic honesty with refined balance. Each bottle offers a direct expression of landscape, heritage, and collective dedication, inviting drinkers to experience not only a wine, but the enduring rhythm of a small Spanish village shaped by vine and time.

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: 2024 94VM; 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.

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This is Tempranillo in its most honest form; clean, expressive, and deeply tied to its place of origin.

ALCOHOL CONTENT: 14.5%

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