

D.O. TORO

The wines from Toro are brimming with tradition. Their origins date back to before the settlements of the Romans. In the middle Ages, they were greatly appreciated, and enjoyed royal privileges which allowed them to be commercialised in towns and cities where the sale of other wines was forbidden.

These wines filled royal cellars and ships that were to sail to the lands of the New World.

During the 19th century, large quantities were exported to France to fill the gap that had been left by the phylloxera plague. In the 70s of the 20th century, the first steps were taken to create what was to later become the Toro Designation of Origin, which culminated in 1987.



The Regulating Body for the Toro Designation of origin currently guarantees over 40 wineries and its evolution over recent decades has placed this wine as protagonist of the magma of wine reviews at both national and international levels.

BODEGAS FRUTOS VILLAR

The beginning of the professional involvement of the Frutos Villar family in the wine market is to be traced back to the dawning of this century, when on a purely local basis they bought up and sold wine from the region of Toro.



Well before the officially demarcated wine regions of Spain, the so-called “Denominaciones de Origen” or “DOs”, came into being, they set up their first winery at Toro in 1920. True to their ideal of renewal and progress, in 1960 they established their second winery in Cigales. Upon the consolidation of the demarcated regions, in 1988 the Frutos Villar



family purchased Bodegas Santa Eulalia, a winery belonging to the Ribera del Duero region. At Bodegas Frutos Villar, whilst continuing to make great wines at those of their own vineyards not belonging to any “Denominación de Origen”, and in an endeavour to encompass all the demarcated regions of Castilla, in 1990 they began to market wines from the Rueda “DO”.

WINE REVIEW OF MURUVE ROBLE 2003



This is a great price for a big, gusty wine – very sweet and floral on the nose, but then all that rudely healthy fruit is reined in by some reasonably unobtrusive oak. It's very slightly astringent on the finish but also very long and flattering. Fantastic value at € 3.75 – especially since it has had four months in American oak barrels. This is a wine that is recognisably from Toro – and is ready to drink now or any time over the next year.

It is pumped-over between 2 and 3 times a day during 10-15 days at a fermentation controlled temperature of 25-27 °C. Subsequently, the wine is run-off and left to settle before barrels are filled. Aged for 4 months in 100% American oak barrels and ages another 3 months in the bottle before it is launched on the market.

Muruve, Roble 2003 cost € 3,75/Btl and can be bought at INTERBROSA, C/CANTARERO 3 IN MARO – TEL. 952 52 95 21