



Méntrida
Denominación de Origen
— TOLEDO —

Santo Domingo Guzman

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Person in charge: Maximino González López

Position in the company: President

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It was founded on January 21, 1964 by half hundred of local farmers from Valmojado with the aim of producing and marketing wines with their grapes from their own harvests. Throughout these forty-six years

several extensions have been carry out to reach the current figure of almost three hundred members, mostly Valmojado neighbors.

During these years we have carried out the investment needed for a proper modernization of facilities and at present we have at our disposal a refractometer for graduation of grapes, eight self-emptying stainless steel tanks with capacity for 100,000 liters each of them; for storage it has tanks of different capacities: four stainless steel tanks and two hundred forty-four of concrete painted with e-poxi resin inside. The total storage capacity amounts to 5.5 million liters.

TECHNICAL DATA OF WINES

Name of the brand: HONORARY

Zone: Méntrida Protected Designation of Origin (PDO)

Type of wine: Young red wine

Vignerón/enologist: Jesús Domingo Expósito

Varieties: Tempranillo, Garnacha and Syrah

Agriculture: Conventional

Vineyard:

- Localization of the vineyard: Valmojado, Casarrubios, Méntrida, Ventas de Retamosa and Villamanta (Madrid)
- Climate: Continental - Mediterranean





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- Soil: Sandy
- Plots or hectares: 2000 plots, about 1049 hectares
- Age of the vineyard: 40 -70 years, Garnacha variety
- 2-10 years (Cencibel and Syrah)

Elaboration:

- Harvesting is 90 % done manually and 10% by machine
- Separate elaboration for varieties, self-emptying stainless steel tank with capacity for 800 liters
- Grapes with no stalks
- Cold pre-fermentative maceration.
- Maceration time: 10-30 days Aging: Concrete deposits covered with 16.000 liters of resin. Bottling: Clarified and filtered



Analytical data:

- Alcoholic content: 14%
- pH: 3.4
- Total acidity (g/l) 4 - 5
- SO2 total (mg/l): 70 - 100

Descripción: Color rojo picota con borde violáceo, capa alta. Aroma potente, frambuesa, fruta madura. Boca potente, amplio, sabroso, fruta madura, recuerdo largo y agradable.

Suggestions

- Service temperature: 12°C

Production: (in bottles and liters): 10.000 bottles.

Boxes format: boxes of 12 units.