



TORO BRAVO

SPANISH WINES

WHO WE ARE

Funded in 2010 with the purpose to innovate and create a unique, exclusive and customized vision of European wines.

WINES & COMPANY, SL has a team of international experts in sales and production which allows us to have a deep knowledge of all the actors of the industry from growers to the final consumer ensuring to match perfectly its taste and expectations.

This expertise leads to obtain the best ratio quality/price in the main producing countries and to create high quality blends in the entry/medium segment with stunning differences in regards with our competitors.

We are proud to see our efforts rewarded with successes of innovative brands like Toro Bravo with multiple awards.



RESPECT IS AT THE CORE OF WHAT WE DO:

RESPECT FOR OUR CONSUMER:

We listen to our customers, care about what they want to drink, and how much they want to spend. Our primary goal is to bring them enjoyable experiences at affordable prices. Our shared values are embodied in all our wines:

- > **Safety:** Our wines meet the highest quality standards and food grade certifications.
- > **Environment:** We use the lightest packaging available, produce vegan products as a minimum and reduce our carbon footprint by using local producers for our dry goods.
- > **Authenticity:** We focus on wine growing regions, terroirs and grapes that are not necessarily the most popular or fashionable but that are rooted in history and tradition instead.

RESPECT FOR OUR GROWERS:

We establish long-term contracts with the cooperatives we partner with, giving them an alternative from selling their wines on the domestic markets. We also share our technical winemaking expertise with them, and they share theirs with us, so we're always learning from each other like partners do.

RESPECT FOR OUR WINES AND COMPANY STAFF:

At Wines and Company, each person is important. We respect and welcome each coworker's background, opinions and approach to achieve their individual goals as well as the objectives we have set as an organization.

RESPECT FOR ALL THE PEOPLE BEHIND THE SCENES THAT MAKE EACH PROJECT POSSIBLE:

There are so many hardworking folks behind every project: grape pickers, on-site production workers, plant workers, logistic coordinators, truck drivers and many more. We want to celebrate each and everyone of these contributors without whom our projects would not be possible.

Sustainability is on everybody lips and can seem like a meaningless buzzword. Our goal is making sustainability profitable:

Showing respect to consumers by delivering a product that is **sustainable has an economic value**. It is not costly to be sustainable; it simply requires more planning but at the end it makes good economic sense.



TECHNICAL SHEETS

TORO BRAVO VERDEJO SAUVIGNON BLANC DO MANCHA

GRAPE VARIETAL:

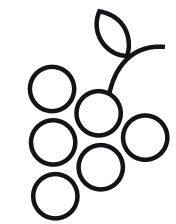
30% Sauvignon Blanc, 70% Verdejo

ORIGIN:

DO Mancha - Spain

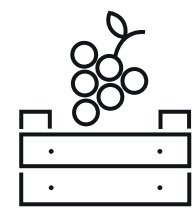
ALCOHOL CONTENT:

11,5%



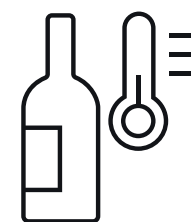
VINEYARD:

700-800 metres altitude, sustainable farming methods, nutrient-poor and limestone-rich soil, scarce rainfall



VINIFICATION:

Verdejo and Sauvignon Blanc grapes are carefully selected and harvested from the coolest high-altitude vines. The fermentation is conducted between 15-17°C during 10-12 days. The wines are then kept in stainless steel tanks until they are ready for bottling.



FOOD PAIRING:

Food-friendly lively white wine well paired with fresh summer salads, grilled or seared seafood, poultry, rice and creamy pasta dishes or simply on its own. Best served at 6-8 °C



TASTING NOTES:

This blend of 70 per cent Verdejo and 30 per cent Sauvignon shines straw yellow in the glass. Its scent quietly calls to mind white peach, lemon zest and vanilla macaron. The palate is brisk and vivid, but not fruity, flashy or forward. Rather, it races across the palate with poise and elegance, with muted allusions of green pear, rhubarb, white peach and citrus zest. The wine tastes lit, mouthwatering, and sheer—but not dilute. And the finish lingers, leaving behind a bit of a chalky texture. There's a bit of residual sugar, yes. Just enough to polish the edges of this light-bodied wine, which clocks in at 11.5 per cent alcohol.

Score: 94 (from Carolyn Evans Hammond from Toronto Star) for 2019 vintage

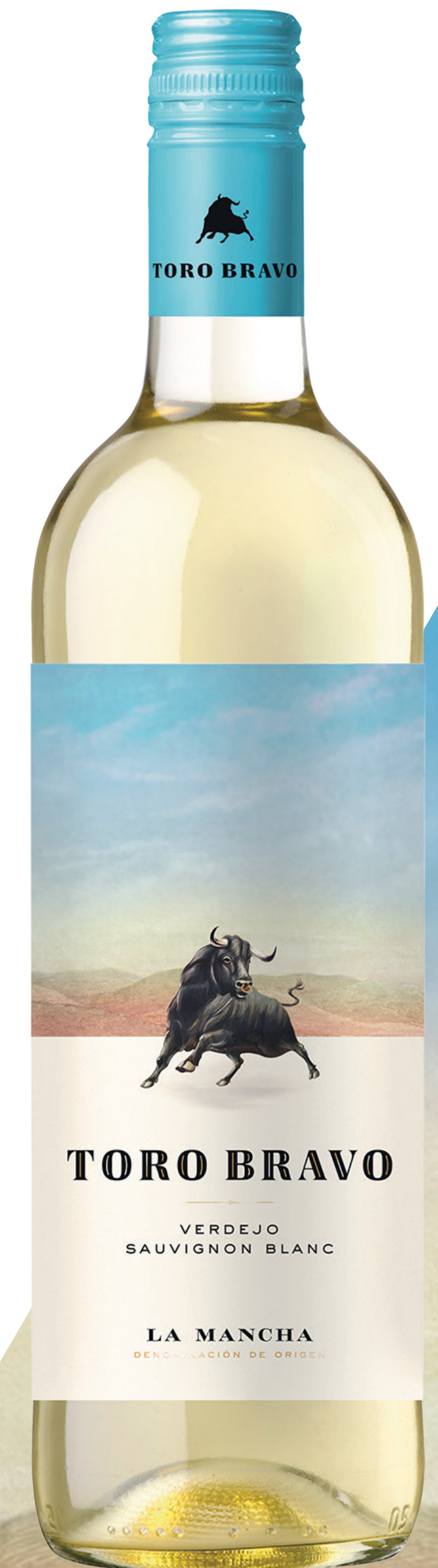


MAIN BENEFITS:

Early harvest ensures a light and fresh mouth.

Elegant balance of expressivity in the nose and lightness in the mouth.

Screwcap ensure easy opening and freshness of the product for 2-4 days in the fridge.



TECHNICAL SHEETS

TORO BRAVO SHIRAZ GARNACHA DO MANCHUELA

GRAPE VARIETAL:

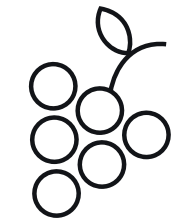
60% Shiraz, 40% Garnacha

ORIGIN:

DO Manchuela - Spain

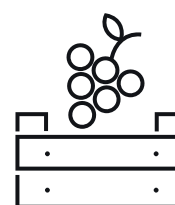
ALCOHOL CONTENT:

12%



VINEYARD:

8-900 metres altitude, sustainable farming methods, nutrient-poor, scarce rainfall and high contrast of temperature at night.



VINIFICATION:

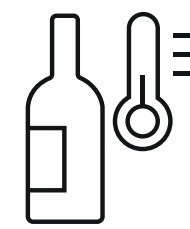
Syrah and Garnacha grapes are harvested during the fresh hours of the night to avoid oxidation. The musts are directly pressed ensuring the minimum contact of skins and juice. The fermentation is conducted between 14-16°C. The wines are then kept in stainless steel tanks until they are ready for bottling.



TASTING NOTES:

A delicate, fresh rose with crisp notes of grapefruit and citrus. The color is delicate and pale. The nose is complemented by raspberries and floral notes on the palate. The acidity and balance of sweetness complete this mouthwatering and juicy light-bodied rose.

Score: 93 (from Carolyn Evans Hammond from Toronto Star)



FOOD PAIRING:

This dry rosé wine makes a perfect companion to serve with rice and pasta dishes, grilled seafood and fish, spicy food, a fresh summer salad as well as cheese. To be enjoyed with food or simply on its own.

Best served at 6-8 °C

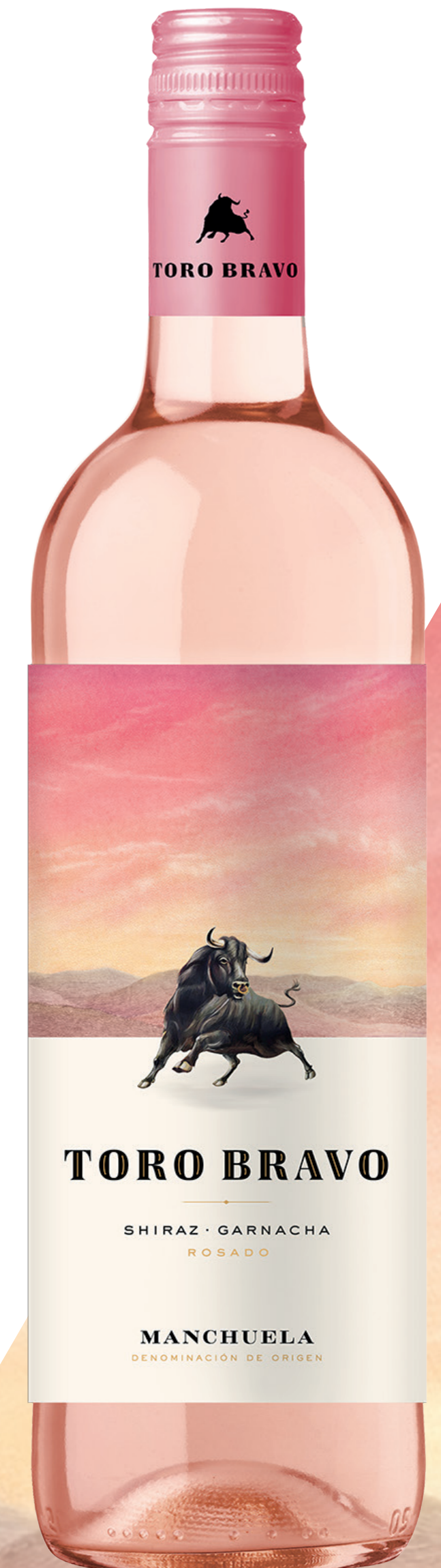


MAIN BENEFITS:

Light pale color with hues of purple.

Direct pressurage ensure light color and low extract of body
Thiolic style.

Screwcap ensures easy opening and freshness of the product for 2-4 days in the fridge.



TECHNICAL SHEETS

TORO BRAVO TEMPRANILLO MERLOT DO VALENCIA

GRAPE VARIETAL:

60% Tempranillo, 40% Merlot

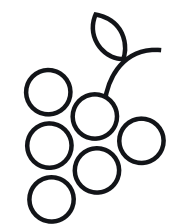
ORIGIN:

DO Valencia - Spain

ALCOHOL CONTENT:

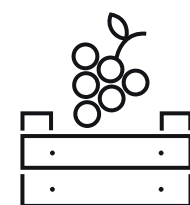
13%

This reference exists in 75 cl, 150 cl and 3 liters Bag in Box



VINEYARD:

500-600 metres altitude, sustainable farming methods, nutrient-poor and limestone-rich soil, scarce rainfall.



VINIFICATION:

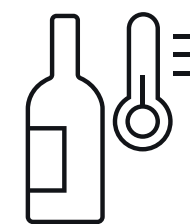
The grapes are harvested at their optimum ripeness ensuring a natural sweetness and roundness. The fermentation is conducted between 18-25-°C during 8-10 days. The wines are then kept in stainless steel tanks until they are ready for bottling.



TASTING NOTES:

Toro Bravo calls to mind Black Forest Cake on the nose, followed by a flood of flavour—cherries dipped in dark chocolate, tobacco, earth, and coffee—with a dusting of dark cocoa powder that lingers. Medium-bodied with a bright seam of mouthwatering acidity and a slightly chalky finish, this affable Spanish red offers outstanding value.

Score: 94 (from Carolyn Evans Hammond from Toronto Star)



FOOD PAIRING:

Enjoy this smooth red by itself or with grilled, roasted or fried dishes, barbecued red meats, rice and pasta dishes, cured salted meats (jamón, chorizo) and semi-cured cheeses. All the vegan versions of these dishes will also complement well.

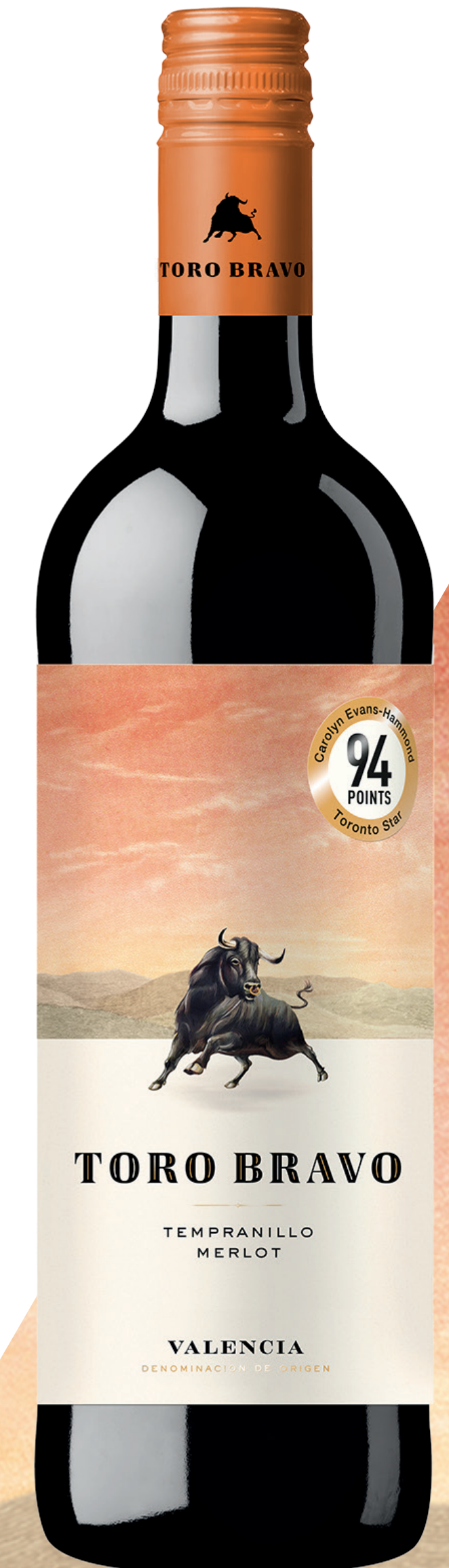
Best served at 16-18 °C



MAIN BENEFITS:

Bi- varietal ensures management of tannins level and gives roundness and natural sweetness to the blend.

Screwcap ensures easy opening and freshness of the product for 2-4 days in the fridge.



TECHNICAL SHEETS

TORO BRAVO SELECCIÓN DO YECLA

GRAPE VARIETAL:

90% Cabernet Sauvignon, 10% Monastrell

ORIGIN:

DO Yecla - Spain

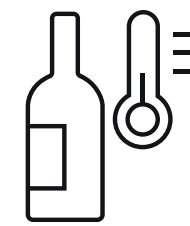
ALCOHOL CONTENT:

14,5%



TASTING NOTES:

This powerful blend of Cabernet Sauvignon and Monastrell has a deep cherry color. Layers of black berries and cherry precede a subtle touch of chocolate and coconut given by the oak ageing in barrels. The nose is powerful, expressive and persistent. In the mouth, the body lingers with poise and elegance, the tannins are silky and round but firm.



FOOD PAIRING:

Food-friendly that pairs with earthy dishes, stews and braised meat. It also complements elegantly cheeses and chocolate based desserts.

Best served at 16-18 °C

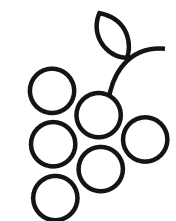


MAIN BENEFITS:

Subtle harmony of fruit and oak layers that gives more complexity to the blend.

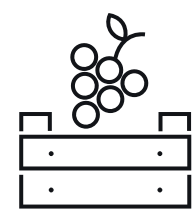
The high alcohol content ensures a good ageing of the wine and an optimum ripeness of the grapes, giving a sensation of unique silkiness.

Versatile wine to be served on its own or to accompany meals.



VINEYARD:

700-900 metres altitude, sustainable farming methods, nutrient-poor and sandy, limestone-rich soil, scarce rainfall



VINIFICATION:

The grapes are harvested at their optimum ripeness ensuring a natural sweetness and roundness during night time. The fermentation is conducted between 18-25-°C during 8-10 days. The wines are then aged in American oak during 4-6 months.



TECHNICAL SHEETS

TORO BRAVO SECCO SPARKLING WHITE

GRAPE VARIETAL:

50% Macabeo, 30% Parellada, 20% Xarel-lo

ORIGIN:

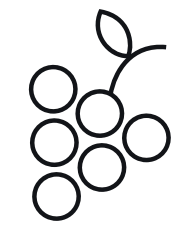
Spain

CURRENT VINTAGE:

Non Vintage

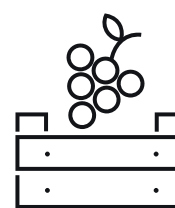
ALCOHOL CONTENT:

11%



VINEYARD:

500-600 metres altitude, sustainable farming methods, nutrient-poor and limestone-rich soil, scarce rainfall.



VINIFICATION:

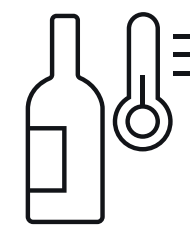
The grapes are harvested at their optimum ripeness after a careful selection at the vineyards. The fermentation is conducted around 16°C to keep primary and subtil aromas. The bubbles obtained are the fruit of the second fermentation obtained by Charmat Method at a temperature of 13-17°C. This gentle process ensure the roundness and creaminess of the blend.



TASTING NOTES:

Toro Bravo Sparkling Secco White shines a pale lemon yellow with hints of green in the glass. Light bodied and mouth filling flavours of citrus, tropical fruits followed by bright and delicate notes of white peach. The wine is eloquent and well balanced with wispy aromas of grape fruit. Perfect balanced of lively acidity and elegant sweetness.

Score: 92 (from Carolyn Evans Hammond and Luca Maroni)



FOOD PAIRING:

Enjoy this vibrant sparkling White by itself or with spicy food, tempuras, creamy pasta and rice, cheese platter, roasted dishes and sweet foods such as fresh sorbets, fruits or chocolate desserts.

Best served at 6-8 °C



MAIN BENEFITS:

Prosecco style sparkling wine made in Spain

Charmat Method, elegant bubbles with a nice crown in the glass. Lively and easy drinking product to drink by itself or to use as a base for cocktails.

High pressure Screwcap ensures easy opening and freshness of the product for 1 week in the fridge.



TECHNICAL SHEETS

TORO BRAVO SWEET SELECCION DO VALENCIA

GRAPE VARIETAL:

50% Moscato, 50% Viura

CURRENT VINTAGE:

2022

ORIGIN:

DO Valencia - Spain

ALCOHOL CONTENT:

11%



TASTING NOTES:

The joyful dance in the nose of Moscato and Viura grape characters brings to nose a layer of harmonious and complex notes : Rose petal scent, orange blossom flowers, white peach balanced with juicy pineapple and mango. The expressivity of the nose is levelled with a deep, rich and silky mouth with a crisp finish to enhance the length of the wine.



VINEYARD:

500-600 metres altitude, sustainable farming methods, nutrient-poor and limestone-rich soil, scarce rainfall.



FOOD PAIRING:

Food friendly that pairs with spicy or grilled food, it also perfectly complements the fruit- based desserts and pies. Best served at 6-8 °C/43-47 °F.



VINIFICATION:

Moscato and Viura grapes are harvested during the coolest hours of the night to avoid oxidation. The musts are gently pressed and the fermentation is conducted between 15-17°C. The wines are then kept in stainless steel tanks until they are ready for bottling.



MAIN BENEFITS:

Golden yellow that shines in the glass.

Optimum ripeness ensures an explosion of notes in the nose, making this wine unforgettable.

Versatile wine to be served on its own or to accompany meals.



TORO BRAVO BRAND

BRAND

- Brand easy to remember and pronounce for the consumer.
- Specially blended for the American taste.

WE ARE UNIQUE

- Bi varietal wines – Blend of local and international varietal.
- Wines with Denomination of Origin (the highest classification in Spain)
- Wines with awards and scores vintage after vintage.
- Under one brand, there is a snapshot of the diversity of Spanish terroirs and origins as each wine as a different origin.
- Highest certifications of quality and food safety
- VEGAN wines
- Packaging with 2 goals :
 - Consumer friendly (longer consumption life of the product with the screwcap, easy to open and close)
 - Sustainable : light packaging, carrying wine not glass around.
- Branded case for each product that can be used for displays
- WINES & COMPANY, SL commits with the education of your sales team taking into account the channels and public that your are aiming to.



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