The famed Tinta de Toro Tempranillo clone is the foundation of our new Iberian-based blend, Super Tinto. This clone, from the warm Toro region of Spain, lives up to its bold, muscular moniker. We chose the most intense and flavorful lots of Estate Grown Tannat, Petit Verdot and Graciano to create a unique Dunnigan Hills blend that tames the bull with finesse. Concentrated flavors of dark chocolate, blackberry cobbler, mocha and spice are layered over velvety tannins. The depth of flavors lingers in a rich, lush finish. Super Tinto is best with a sizzling steak topped with a dollop of creamy Gorgonzola.

The Story

Tinto Rey is the name of our Spanish-centric wine brand. The Dunnigan Hills appellation is uniquely suited for grapes that thrive in a Mediterranean climate. Warm days, gravelly soil, little rainfall; these are ideal conditions for Tempranillo, Tannat, Graciano and Verdejo. The spicy, full-flavored Tinto Rey wines truly showcase the distinctive terroir of our vineyards.

The Cellar

The grapes were gently crushed and fermented in small temperature controlled stainless steel tanks. The juice was fermented with a special batch of yeast cocktails that our Winemakers use to enhance color and flavor extraction without harsh tannins. The tanks were pumped over twice a day until nearly dry, then pressed and aged in a combination of French and American oaks barrels for 16 months. The best barrel lots were chosen for this limited bottling to create a wine that is both powerful and refined.