



Grapelive Gives 2013 Organic Spanish Wine Granza Tinta de Toro 90 Points

Wine reviewer and blogger Kerry Winslow of Grapelive.com recently reviewed 2013 organic Spanish wine [Granza Tinta de Toro](#), giving it 90 points.

"A ripe and modern styled Toro made with all organic grapes, this [Granza is 100% Tinta de Toro](#) (Tempranillo) and marketing for those that want value and certified organic grapes, mainly for the US market it delivers on its promise if not overly inspiring, it's a very quaffable dense red, not light mind you at 15%, it is inline with the region's mainstream pretense. The Granza Toro delivers full flavors and richness without obvious oak, this is a near perfect organic choice for bistro drinking with a deep garnet/red hue and layers of blackberry, cherry and currant fruits with sweet tobacco, anise and a plummy mouth feel. The ripe and warm flavors are comforting and you don't feel the heat of alcohol, its caressing texture helps and subtle earth and floral tones come through with air, though not great or intriguing, this wine is very nice, especially for the price, you don't often find an organic wine in this price class



that offers this much palate impact and opulent body, or one that shows such poise, refinement and clarity. Imported by [Natural Merchants](#) and sold (in CA) through [Mountain People's Wine Distribution](#), this Matarromera Granza Toro is one of an array of solid organic value wines they bring in, it's my favorite of the set I tried along with their [Granza Verdejo](#) (\$12.99) a wine that will make you rethink buying that bland Pinot Grigio or Kiwi Sauv Blanc, while this Granza Toro is a much more interesting choice than most in its category, drink now."

(\$15 Est.) 90 Points, [grapelive](#)

Organic Spanish Wine Producer Bodegas Familiares Matarromera



Granza wines are made by [Bodegas Familiares Matarromera](#), producing some of the world's finest organic Spanish wine, found deep in the heart of the Ribera de Duero region of Spain. Matarromera applies modern technology for the highest quality winemaking. The company infuses tradition and innovation along with superior grapes into all of its wines. Matarromera produces Granza wines under three Appellations of Origin surrounded by the Duero River: [Ribera del Duero and Rueda](#) as well as the [Toro region](#). The methods and techniques of producing these wines of exceptional quality have been handed down from generation to generation. The secret lies in farming vineyards with special characteristics that make them outstanding because of their altitude, location, orientation and the use of organic farming methods. The winery was recently honored as a [finalist in the Drinks Business Green Awards](#) for their sustainability initiatives throughout their vineyards and winery.

In 2017, president of Bodegas Familiares Matarromera, Carlos Moro, was awarded the [National Innovation Award at the Spanish National Innovation and Design Awards](#) – the highest awards for innovation in Spain. This award was given to Moro

for his overall innovation, including sustainability initiatives and a much wider approach. Throughout Moro's career, he has always been committed to innovation, introducing ground-breaking processes and products in the agricultural sector while respecting the environment, increasing sustainability and using R&D as a strategic key to competitiveness.

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Behind the Name – Organic Spanish Wine Granza Tinta de Toro

Granza is named after a story linked to the land—**the trace of the heads of wheat left by the wind on the field**. That field eventually hosts the roots of the vines located in the heart of the vineyards of Bodega Matarromera.

Tinta de Toro is a black (red) grape variety native to this region of Spain. Tinta de Toro is the name used for Tempranillo in the region of Toro, in central Spain, but the grape is smaller, with thicker, darker skins, which translate to a darker and highly structured wine. Granza is made with 100% organically grown grapes. Granza wines are available for sale across the country, through our network of distribution partners. [Contact us](#) for more information.



About Kerry Winslow – Grapelive

A wine professional since 1999 and a wine enthusiast since my youth, the goal for [Grapelive](#) was and is to focus on small production “terroir” driven wines that have a real sense of place about them and to highlight the amazing people that make them. The *Wine World* has many great stories to be told and secrets to uncover and Grapelive will travel the world to bring them to light and relate them to you. Based in the SF Bay area, Grapelive continues to search out and highlight the passionate winemakers and interesting wines of California and beyond. Having been a long time wine consultant and buyer I have been involved in marketing, sales and public relations, for wine merchants, wineries and award winning restaurants I feel I have a depth of insight into the wine business that comes from being involved in the business day in and day out, both from my time working at wineries themselves, selling wines directly to customers, as well as attending world class seminars, trade tastings and through wine travel I have given wine classes, hosted rare wine tasting events and through new media have connected with thousands of wine enthusiasts and professionals. I love the wine business and enjoy finding new wines and exploring new regions, and of course writing about my travels and the wines as I go. Grapelive has been providing content, wine reviews, breaking news and in depth articles since 2001. Please visit often to see what is setting trends from small producers and wine regions from around the world.

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