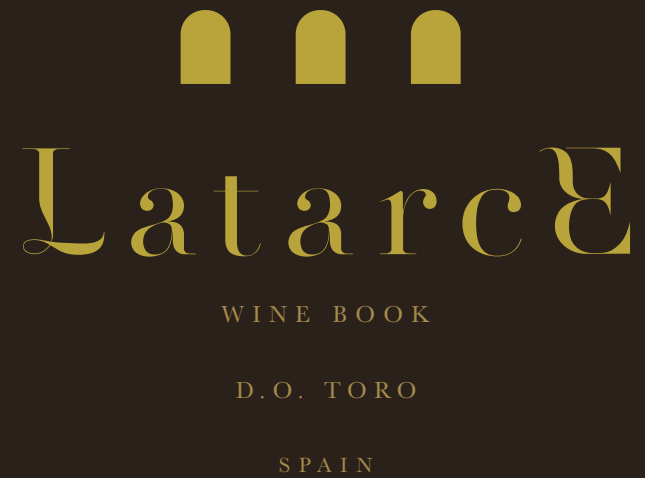




WINES 2026

LATARCE · REDS

GRAN SELECCIÓN 2018

SELECCIÓN 2021

BARRICA 2024

DULCE 2024

LATARCE · WHITE

VERDEJO 2022

GILDA VERMOUTH

GILDA VERMOUTH RED

GILDA VERMOUTH WHITE



One Tinta de Toro, in magnum, presented in a numbered box.

Gran Selección began with a single idea: to let Tinta de Toro give of its very best, from as few bottles as possible. Presented in magnum, in a limited edition and a numbered box, it is the bodega's finest wine.

After fermentation in temperature-controlled stainless-steel tanks, the malolactic conversion takes place in new barrels and the wine spends eighteen months in French oak. It then rests in bottle until it reaches its peak.

In the glass, an inky, jet-black colour with violet rims. The nose combines black fruit and liquorice with fine toasty notes; the palate is fleshy, with supple tannins and a long finish. A wine to open on an occasion worthy of it.

GRAPE VARIETY · 100 % Tinta de Toro

ALCOHOL BY VOLUME · 15 %

BARREL AGEING · 18 months, French oak

FORMAT, 2026 · Magnum, 1.5 L

PACKAGING · Numbered presentation box



The wine that defines Latarece.

Selección is the wine by which Latarece is recognised: a Tinta de Toro of real character, for those who look for structure and depth in the glass.

It completes malolactic fermentation and spends sixteen months in new French oak barrels, then rests in bottle until it reaches its best.

Deep garnet. On the nose, ripe black fruit and liquorice with a very subtle toastiness, elegant and long. The palate has structure, good tannic grip and body, powerful and persistent, with a finish that echoes back on the nose. Pairs well with red meat and cheese.

GRAPE VARIETY · 100 % Tinta de Toro

ALCOHOL BY VOLUME · 15 %

BARREL AGEING · 16 months, French oak

FORMAT, 2026 · 75 cl bottle

PACKAGING · Case of 3 · optional individual gift box (extra charge)



Fruit and flower, with oak in the background.

Barrica is the truest expression of the grape: fruit and flower lead, and the oak supports without masking them.

Nine months in new American and French oak barrels lend notes of vanilla and toast, and the wine then rests in bottle until it is ready.

Jet-black colour with violet rims. Red and black fruit on the nose, with fine toasty notes. Firm tannins on the attack, finishing soft and persistent. A red for the table and for giving, which pairs well with meat and cheese.

GRAPE VARIETY · 100 % Tinta de Toro

BARREL AGEING · 9 months, American and French oak

FORMAT, 2026 · 75 cl bottle

PACKAGING · Case of 6 · optional wooden box for 1, 2 or 3 bottles (extra charge)



Sweet, dense, with a complex nose.

A sweet red that surprises on the nose. For this wine, a portion of the Tinta de Toro grapes is set aside and harvested late, when the sugars are concentrated.

Fermentation is only partial, after which the wine spends three months in American oak, which adds ripe fruit, dried fruit and fig.

Deep ruby red, with an intense, complex nose: overripe black fruit, fig, vanilla and cinnamon over a toasty background. On the palate it is unctuous, dense and very persistent. Calls for cheese and desserts.

GRAPE VARIETY · 100 % Tinta de Toro

ALCOHOL BY VOLUME · 15 %

BARREL AGEING · 3 months, American oak

FORMAT, 2026 · 75 cl bottle

PACKAGING · Case of 3 · optional individual gift box (extra charge)



Body and freshness, made for the table.

A Verdejo with body and freshness, made for the table. It is the house white and shares its appellation, Toro, with the reds.

Four months on its lees in new American oak barrels lend it a creamy, rounded texture, and it then rests in bottle until it reaches its best.

Clean, brilliant colour. The palate is creamy and gentle on the mid-palate, with tropical notes, white fruit and a fruity, lingering finish. Pairs well with fish and rice dishes.

GRAPE VARIETY · 100 % Verdejo

ALCOHOL BY VOLUME · 13.5 %

BARREL AGEING · 4 months on lees, American oak

FORMAT, 2026 · 75 cl bottle

PACKAGING · Case of 3 · optional individual gift box (extra charge)

GILDA VERMOUTH RED 75 CL

A vermouth with Tinta de Toro wine as its base.

A vermouth that is different from the very start: it is made with Tinta de Toro wine rather than a neutral base, which gives it a character far removed from the most commercial vermouths.

It is macerated with more than thirty aromatic herbs and made as naturally as possible, in pursuit of a product unique in both flavour and design. Its bottle was awarded a prize for its presentation at the Salón de Gourmets.

Tawny red of medium intensity. An intense, complex nose with toasty notes, fig, raisin and overripe dried fruit, balsamic notes and spices such as liquorice and clove. Sweet on entry, soft on the palate, with a pleasantly bitter finish, characteristic of wormwood. One for the aperitif.

BASE WINE · Tinta de Toro wine

BOTANICALS · More than thirty aromatic herbs

FORMAT, 2026 · 75 cl bottle

PACKAGING · Case of 12 · optional individual gift box (extra charge)



A vermouth with Verdejo wine as its base.

Gilda's white sibling, in the same distinctive bottle, with a brighter, more citrus-led profile. It is made with Verdejo wine as its base.

It is macerated with more than thirty aromatic herbs and made as naturally as possible, for a result quite unlike the most commercial vermouths.

Straw yellow of medium intensity. A powerful nose, with balsamic and spiced aromas woven together with caramelised notes, vanilla and citrus such as orange peel. Sweet on entry, with a dense, powerful palate and balanced acidity and bitterness. One for the aperitif.

BASE WINE · Verdejo wine

BOTANICALS · More than thirty aromatic herbs

FORMAT, 2026 · 75 cl bottle

PACKAGING · Case of 12 · optional individual gift box (extra charge)

ORDERS AND ENQUIRIES

ORDERS

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