









A dream turned into wine

Each day more effort, each day more confidence in and love for our work"

Bodegas Piedra is the **Stein family** dream, who wanted to turn their passion into reality: to produce **excellent quality wines**.

In 1997, after a successful legal career in the Cayman Islands, **Grant Stein** decided to start up his own winery and he started his search for land under vine in many different countries. His search ended in the Spanish region of **Toro**, where he saw enormous potential.

There he acquired **the largest parcel of old vines** in the Toro Denomination of Origin and opened the doors to his new winery, Bodegas Piedra, in 1999.

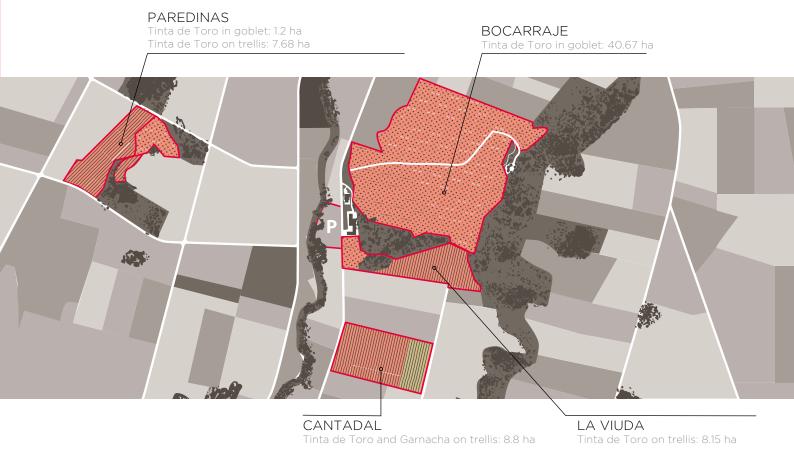
The Stein family is at the head of an excellent team of **highly qualified professionals** who ensure that their passion for wine is reflected every day in a quality product, a wine that represents the character of the Duero region.

Our winery, situated in the Guareña valley in the **heart of the Toro D.O.**, specializes in enotourism.

Share with us a way of understanding life, a culture that **unites us with the earth**.







Our parcels

PAREDINAS

BOCARRAJE

CANTADAL

LA VIUDA

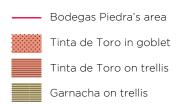
A total of 35 hectares of goblet trained **vineyards**, **organically and sustainably grown** on original root stock, with a density of 1000 vines/ha.

Piedra owns the largest contiguous parcel of old vineyard in the Toro D.O., planted in 1967 and one of the purest and most indigenous clones of Tinta de Toro.

The average annual rainfall is 350 mm. and its continental climate, influenced by the Atlantic, along with it's location at an altitude of 330m above sea level, cause huge diurnal variations in temperature.

With long, cold winters (down to -7 °C), and short but intense summers (up to 40 °C), the average annual temperature is around 12 °C.

The soil is stony alluvium, with a sandy surface, light and poor in organic matter with a clay subsoil that helps maintain the little water that the area receives.









Our 'raison d'etre'

There is more wisdom in a bottle of wine that in all the books"

Louis Pasteur

Our intense work combined with the modern oenological techniques has placed Piedra wines among the best and our winery as a **benchmark for the Toro region**.

From the initial harvest of the grape, through its exhaustive selection process, de-stemming, crushing, maceration, alcoholic and malolactic fermentation and finally its aging, wine really is our 'raison d'etre'.

One of the key differentiating features of Piedra is the **cultivation of the Garnacha grape**, as well as its incorporation into our wines to add balance, modernize and complete the Tinta de Toro variety, giving the wines elegant aromas on the nose, as well as a more balanced acidity.

Our profound knowledge of the **Tinta de Toro** variety, as well as the indigenous yeasts that we have selected in our vineyards, make the aromatic profile of our wines unique.







Enotourism

Welcome to wine culture"

Bodegas Piedra offers you the **possibility to visit its facilities** and participate in a different
and stimulating experience, in which you will
learn the ins and outs of viticulture, as well as the
winemaking and aging processes.

You can taste our Verdejos and reds and learn to appreciate its interesting nuances.

We bring you the wine culture, the vineyard landscape and the wine itself to understand the essence of a region through its link to wine production.

Our winery is —apart from its beautiful surroundings, exquisite setting, and its team of dedicated professionals— the ideal setting for the celebration of weddings, communions or any other special event.







Our wines

Wines with the character of the Duero region"

Making **ecological and natural wines** is part of our environmentally friendly philosophy.

Piedra wines have been created to **delight the senses**, to celebrate life and friendship.

With a wide range in continuous expansion, our wines adapt to the tastes of a wide variety of palates.

From young and natural wines made without sulfites or any additive treatment, to wines that appreciate the value of time and maturity, which express the best of a very old vineyard in the Toro region.

