

# Torivín

## El torito bodeguero



Torivín, the Bull winemaker

Torivín, the Bull winemaker and its team started off in the wine world in January 2013.

The idea arose a few years ago as the result of Fernando Toribio's wish to transmit the wine and vineyard cultures in an entertaining way, by presenting to the consumers wines that were conceived to be different.

So, the Torivín range is made up of modern, contemporary wines, elaborated with the highest quality standards and presented in an original manner by means of a traditional small winery taylor-made characters, where the passion for wine and viticulture is the main motivation.

Torivín is also a future idea, where other people joined the project infected by the enthusiasm and passion that Bodegas Toribio puts in this enterprise. All of them will give form and content to the Torivín Team. The first one is Antonio Jose Garcia, cartoonist and graphic designer, who from the very beginning captures the idea and expresses it with his great sense of humor in all the cartoons he draws. Shortly after, Wine Zentric merges in, a young company specialized in the marketing and management of social networks; Pablo, Leo and Jesus will be in charge of bringing out Torivín from Matanegra and showing it off everywhere. Ever since their first conversation with Fernando, they decided to enroll taking the Bull by the horns and starting

to work in their field. One of the first steps taken in order to introduce our project to the world was the creation of the Torivín website, which we handed out to the guys of Utopia.

From here on out, we set up our main objective: to entertain people through wine and all that surrounds it; especially those people who see wine as something more than a drink and that are ready to share the fun. In order to do this we set our machinery utilizing new technologies; that is, an amusing website, a blog to share experiences, the use of networks, and as a more direct way to connect with the Torivín Team, we use the QR codes that appear in the bottles.

Our most valuable asset are the people who enjoy our wines and who, in one way or the other, let us know that they do.

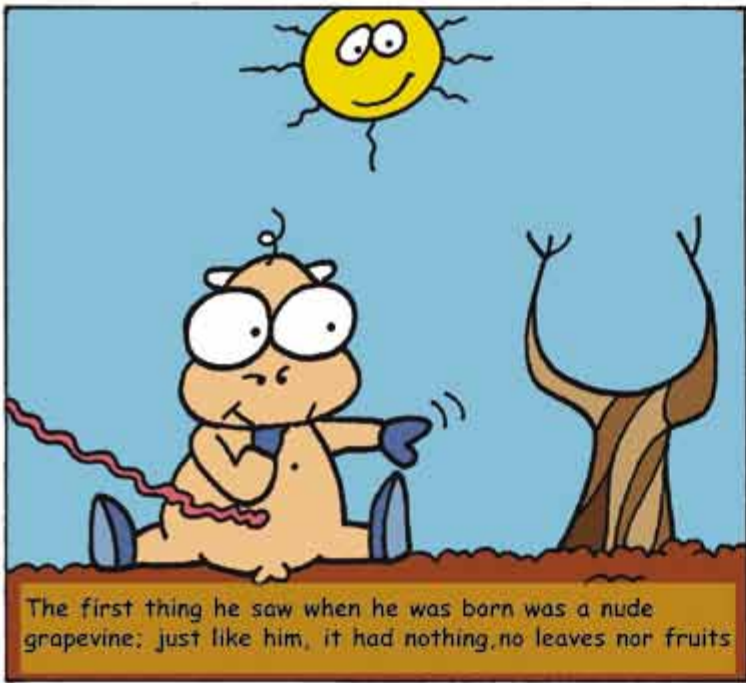
Fortunately they keep growing and the Torivín Project is born in order to reinforce this fact. This is why we want to open up to everyone who wishes to participate in our project; we want to build the Torivín Team's life with your contributions thereby inviting you to tell us stories using our cartoon characters. We are willing to use the material you send us in order to create a source of fun. Of course, there will be a reward for those who contribute to this project.

You are all invited !!!

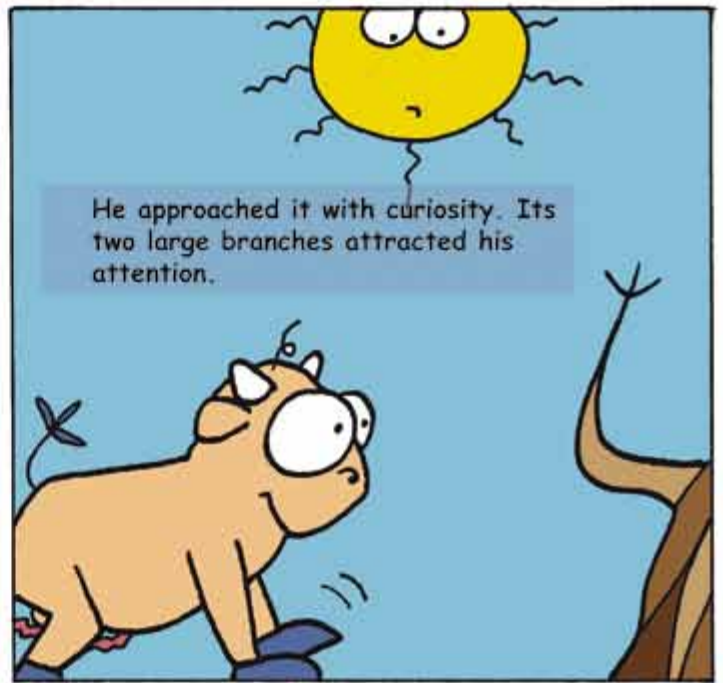
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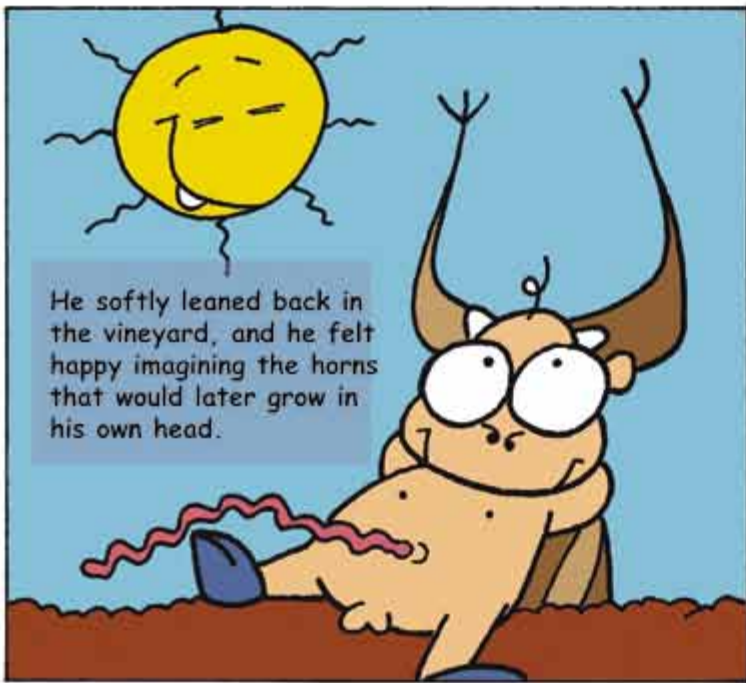




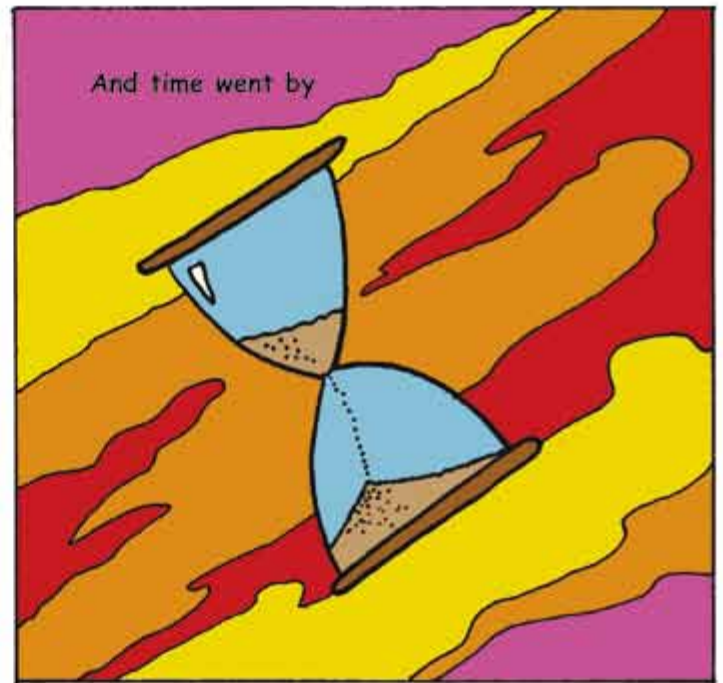
The first thing he saw when he was born was a nude grapevine: just like him, it had nothing, no leaves nor fruits



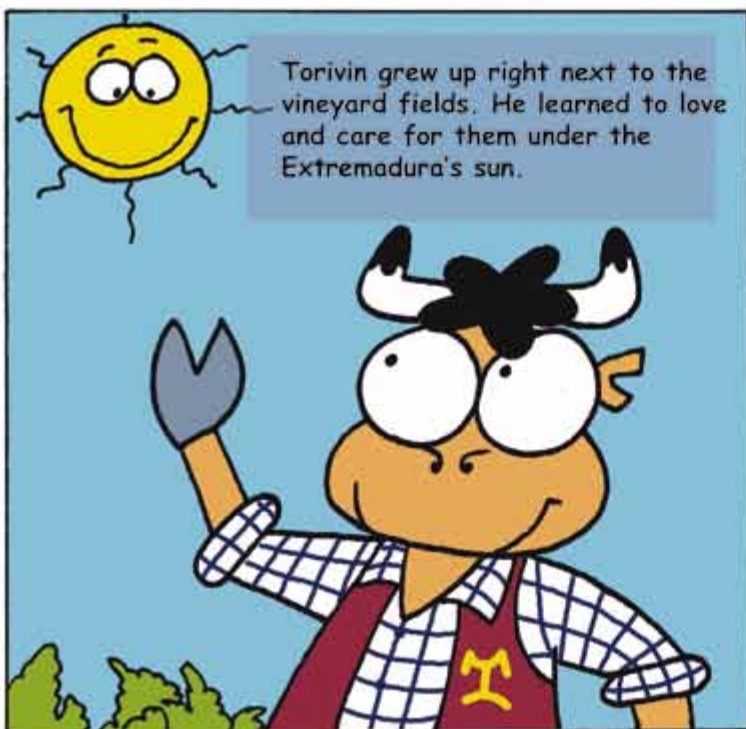
He approached it with curiosity. Its two large branches attracted his attention.



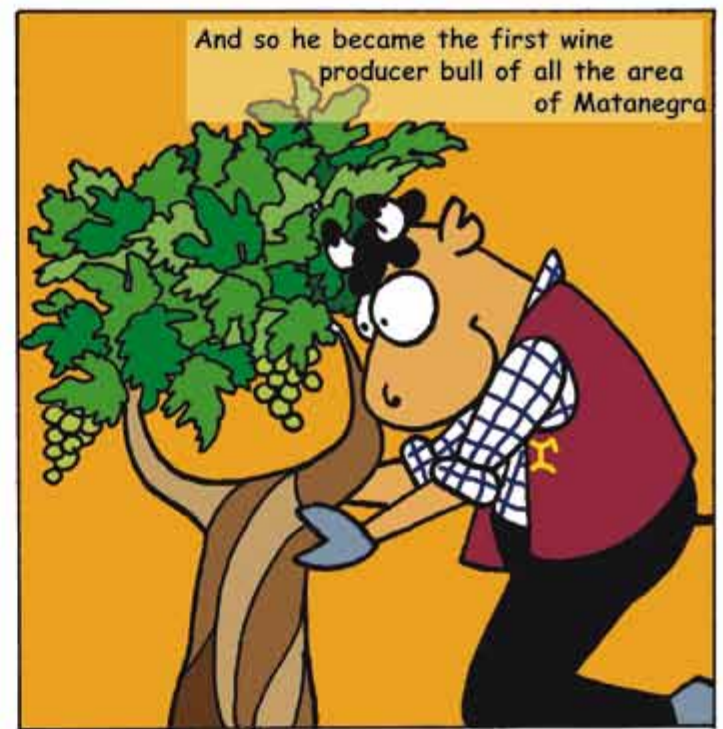
He softly leaned back in the vineyard, and he felt happy imagining the horns that would later grow in his own head.



And time went by



Torivin grew up right next to the vineyard fields. He learned to love and care for them under the Extremadura's sun.



And so he became the first wine producer bull of all the area of Matanegra

Hi, I'm TORIVIN, AND SURE ENOUGH I AM A BULL THAT PRODUCES WINE. LET ME TELL YOU MY STORY.



I was born in the region of Matanegra, in Extremadura, and ever since I was a calf, I knew I would devote my life to the grapes. I enjoyed running between the vines, eating all varieties of grapes and seeing how the humans of the region cultivated them.



One day I met Fernando, a local wine producer who was so amazed by my interest in viticulture, that he invited and showed me how the wine was done. I saw the grapes arriving from the vineyards, I perceived their smell, and right after, in the deposits, I felt the fermentation of all different varieties of scents that enveloped the wine cellar.



And I enjoyed so much not one but many of the finished wines; each one different, depending on the grape it came from.

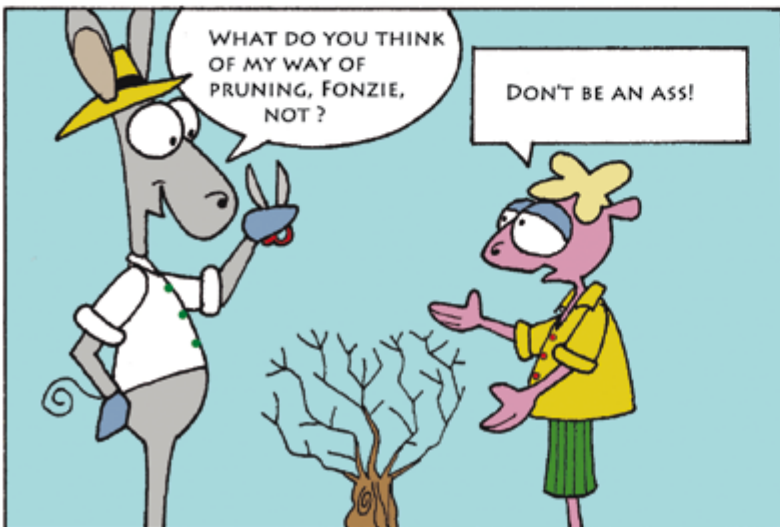


Then I made the decision that changed my life ...



WHY NOT? I HAVE SEEN HOW PASSIONATE YOU FEEL ABOUT THIS WORLD AND I THINK THAT IS ALL YOU NEED. YOU CAN EVEN MAKE YOUR WINE HERE UNTIL THE DAY YOU HAVE YOUR OWN WINE CELLAR, SO YOU BETTER GET STARTED. GATHER YOUR OWN TEAM. IT'S GOING TO BE VERY INTERESTING AND SO MUCH FUN TO SEE HOW YOU DEAL WITH IT, AND IT WILL BE MY PLEASURE TO HELP YOU."

Well, that's how my adventure started, but the most difficult part was yet to come: Gather a team of animals like me and get a wine cellar started. The first ones to show up were Yuyu and Trompeta, a lamb and a donkey, each one with their own story yet to tell. The fact is that they know their way around the vineyards and they sure devote themselves to them while they compete against each other trying to be the best one at their work.



Afterwards, Trancan showed up. Trancan is a Saint Bernard dog, one of those that carry a keg hanging from its neck, and an expert transporting liquids. He came from the North Pole, escaping the cold weather and in search of vineyards, as he was once told that there is nothing better than a vine to sleep a doggy "siesta."



Then another dog came along, Polvorilla, a pure breed wine cellar dog that I knew since I was small

"YOU KNOW THAT SUPPOSEDLY, MY MISSION IN LIFE IS TO HUNT RATS IN THE WINE CELLARS, BUT I HAVE NOTHING AGAINST THEM AND I KNOW EVERYTHING ABOUT WINE CELLARS, SO PLEASE LET ME JOIN YOUR TEAM."

Well, we are four now, but we need more animals, and it was then when Meliton, a Royal owl, flew in. It is said that Meliton was born from an egg that had many numbers and a bar code in its shell. That is probably why he is so good at accounting.



I told him about the idea behind the project and he didn't doubt it for a second



THAT IS EXACTLY WHAT I NEED, A COMPANY TO GROW PROFESSIONALLY, SO COUNT ON ME!



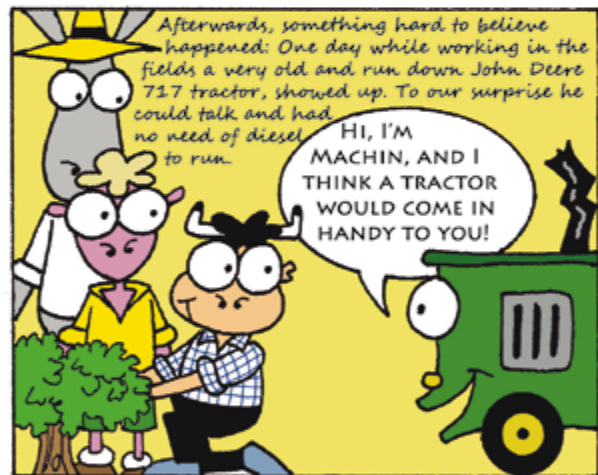
AND BESIDES, I KNOW AN EAGLE YOU SHOULD TALK TO; HIS NAME IS CUCO, HE IS VERY BRIGHT. HE LOVES TO FLY TO LEARN ABOUT THE WORLD AND HE IS A FREAK OF NEW TECHNOLOGIES.



Sure enough, Cuco came to see us as fast as he could and he immediately realized we had something good going on and there was a place in the company for him too.

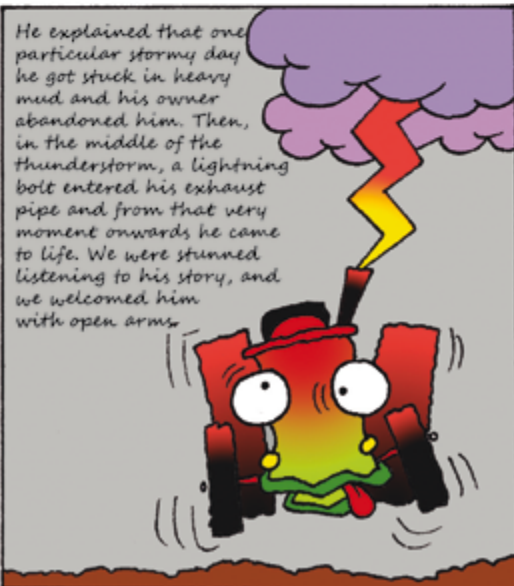
I really looked forward to it. This is starting to look like a real company! And then Eva Bebe, a beautiful cow, showed up. Someday I will tell you how I met her. I showed her everything we had done until that moment.

TORIVIN, I BELIEVE YOU ARE REALLY SERIOUS ABOUT ALL THIS WINE MAKING BUSINESS, AND I WANT TO BE A PART OF IT. YOU NEED AN ENOLOGIST, AND AS OF TOMORROW I WILL START TO GET PREPARED. I WANT TO LEARN ALL ABOUT THE WORK IN THE WINE CELLAR. I THINK I'M GOING TO LIKE IT!!

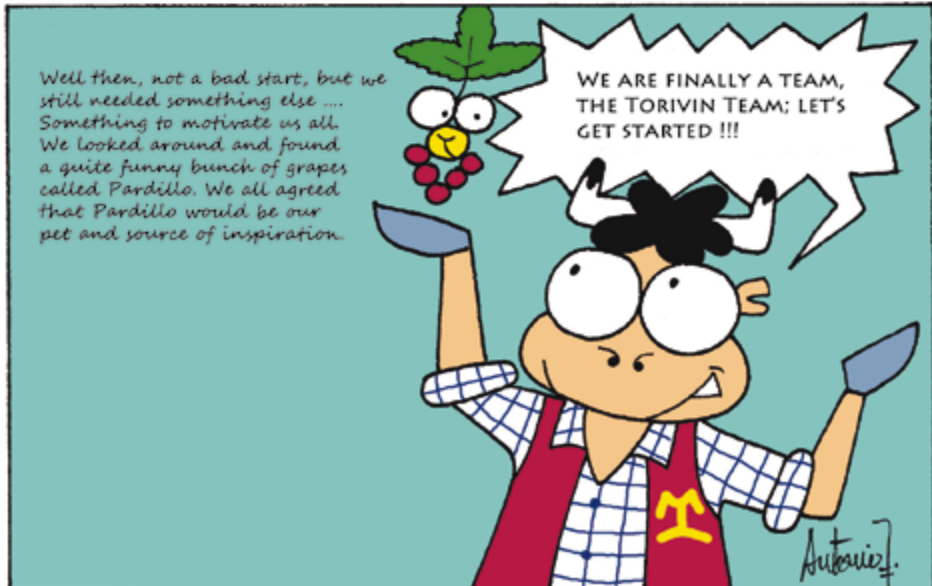


Afterwards, something hard to believe happened: One day while working in the fields a very old and run down John Deere 717 tractor, showed up. To our surprise he could talk and had no need of diesel to run.

Hi, I'm MACHIN, AND I THINK A TRACTOR WOULD COME IN HANDY TO YOU!



He explained that one particular stormy day he got stuck in heavy mud and his owner abandoned him. Then, in the middle of the thunderstorm, a lightning bolt entered his exhaust pipe and from that very moment onwards he came to life. We were stunned listening to his story, and we welcomed him with open arms.



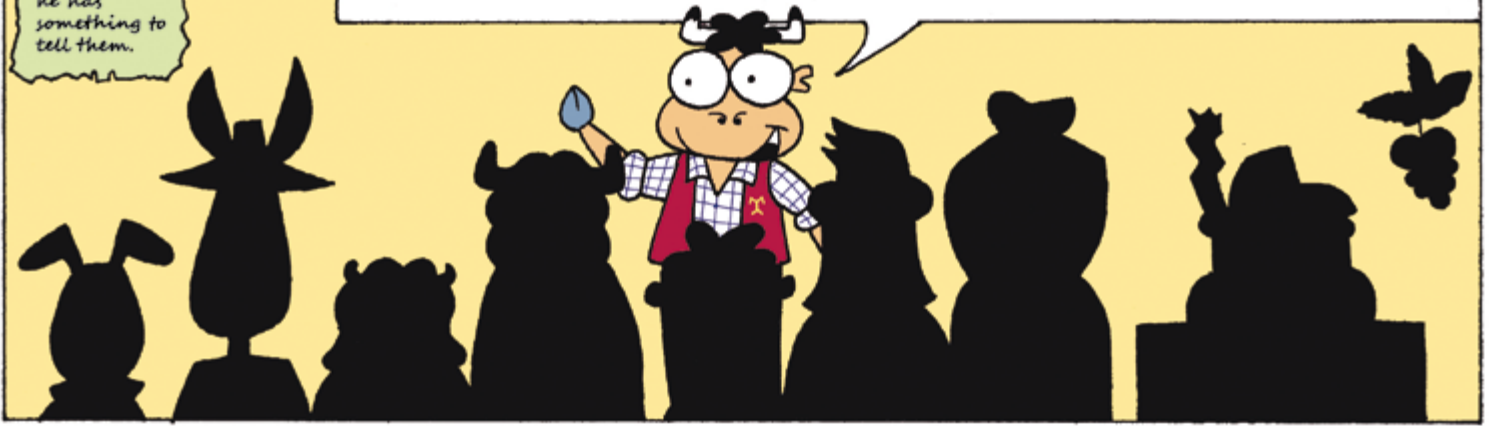
Well then, not a bad start, but we still needed something else .... Something to motivate us all. We looked around and found a quite funny bunch of grapes called Pardillo. We all agreed that Pardillo would be our pet and source of inspiration.

WE ARE FINALLY A TEAM, THE TORIVIN TEAM; LET'S GET STARTED !!!

Antonio

Torivia has gathered his team because he has something to tell them.

MY DEAR FRIENDS OF THE IBERIAN FAUNA OF THIS VERY SPECIAL TEAM: AFTER THREE HARDWORKING AND LEARNING YEARS WE ARE NOW SURE THAT THIS WORKS. THE DAY HAS COME FOR US TO LET OURSELVES DE KNOWN.



I HAVE BEEN SAYING FOR A LONG TIME THAT THIS MOMENT WOULD COME. IT IS WHAT WE HAVE PREPARED FOR. WE ARE DOING WINE!



It hasn't been easy. I remember Yuyu and Trompeta during those long days at the vineyards, some plowing with Machin, and others pruning the vines until at last your hardwork materialized in grape bunches hanging from the vines, gifting us with a promising wine future.



I remember Polvorilla running around the cellar, pulling hoses, wanting to do everything as perfect and as fast as possible. Always thinking how to be more efficient and innovative with wine cellar techniques, and always showing his short-temper.



And Trancan, always helping out Polvorilla, trying to fruitlessly instill some calmness into him while being his main support in the cellar's tasks.

OOMMMMM



And you Meliton, organizing the office, researching, calculating, evaluating, adding, subtracting and doing many more things that are not noticed but do make a difference.



And you Cuco, what a crafty bird you have become! With your bird's eye view, you are able to spread all we do everywhere; as our best representative, you show that there is another way of selling wine, that is, letting the wine talk by itself, through its qualities.



And you Eva Beba, a rookie when you first arrived, you have become essential, no one tastes the grapes, times the wines and selects the roost of barrels like you do. Nobody has your nose for wine, always looking for perfection.



I, too, have had a wonderful time being a part of this Team, working side by side of one another, enjoying our small accomplishments, seeing how we become better by the day in what we do. This is why today that we launch our first wines, I want to tell you that we have completed the first part of our adventure.



Here comes now the second part. It is time to show what we do. We have to win the humans over, and I assure you it is not going to be easy. They are going to look at us with a fine tooth comb.



THEY ARE GOING TO HAVE A LOT OF OBJECTIONS BECAUSE WE ARE ANIMALS. THEY ARE NOT GOING TO TAKE US SERIOUSLY .... UNTIL THEY TRY OUR WINES! SO I WANT TO ENCOURAGE YOU NOW AND IN THE FUTURE.



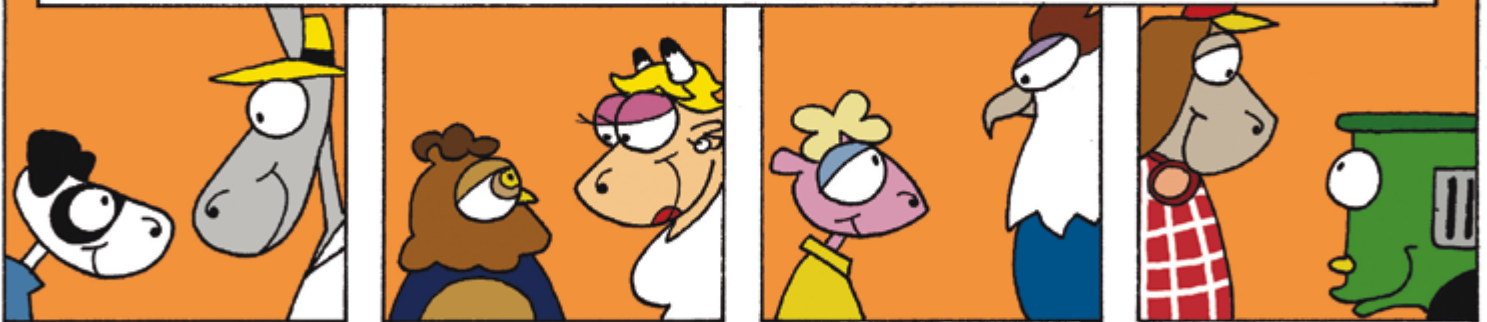
WE ARE GOING TO SURPRISE THEM! WE HAVE NO COMPETITION! WE DON'T CARE WHAT OTHERS SAY! WE ARE ANIMALS AND WE ARE GOING TO BEHAVE AS SUCH! WE ARE NOW GOING TO GIVE IT ALL WE'VE GOT! WE ARE NOT ONLY GOING TO IDENTIFY WHAT WE DO, BUT WE ARE GOING TO EXPLAIN IT AS WELL! THEY HAVE TO KNOW WHAT IS BEYOND A BOTTLE OF WINE BECAUSE, I ASSURE YOU, MANY HUMANS DO NOT KNOW AND THAT IS WHY THEY DO NOT DRINK WINE!



ALL OF THAT IS GOING TO CHANGE! THE TORIVIN TEAM IS HERE TO ACT UP! WE ARE NOT IN MATANEGRA BY CHANCE; IT IS A PRIVILEGED REGION AND WE ARE GOING TO HELP IT BE KNOWN!



WE BELIEVE IN PASSION, IN HOPE AND IN ENJOYMENT!. THOSE WHO BELIEVE THAT WINE IS MADE ONLY WITH GRAPES ARE VERY WRONG; THOSE WHO DO NOT ENJOY MAKING WINE, WILL NEVER MAKE GOOD WINE, AND THAT IS SOMETHING WE ALL CERTAINLY KNOW !



WE BELIEVE IN NATURE, IN THE SOIL AND IN A JOB WELL DONE! WE ARE ALL FIRED UP! QUOTING FERNANDO, OUR HUMAN FRIEND: GRAPES, OAK AND PASSION; AND WE ADD ENJOYMENT !



BE READY BECAUSE WE'RE HERE TO STAY! ENJOY!

# Torivín

El torito bodeguero



## Tinto joven



## TORIVÍN YOUNG RED WINE

Torivín Young Red wine is a very expressive fruity wine, with a very lively violet color and rich in red fruits aromas. It is a coupage elaborated with Tempranillo, Syrah, Garnacha, Graciano and Cabernet grapes. This makes it a youngster with its own personality. If you are a young and well experienced adult this can be you wine.



# Torivín

El torito bodeguero



## Blanco joven



## TORIVÍN YOUNG WHITE WINE

We have mixed together three different varieties that are very well adapted in Matanegra: Macabeo, Verdejo and Eva. The result is a fresh soft and gentle wine. They come from low production vineyards that we harvest at night when everything appears to look the same; keep in mind that all of us animals have night vision!





# Torivín

El torito bodeguero



4x4 Tinto Roble ©

## TORIVÍN 4x4

Torivín 4x4 is an all terrain wine, perfect when socializing, at lunch or at any time during the day. Four varieties, Cabernet, Tempranillo, Syrah and Garnacha. It has been fermented for four months in new American oak barrels. It is a flavorful wine, persistent and meaty with cocoa and coffee aromas, where Cabernet predominates.

In our days off we drink 4x4 with country fried eggs and chorizo from Extremadura. Not all wines would dare with this.



# ADN Torivín

12 meses en barrica



El torito bodeguero ©

## TORIVÍN DNA

The "DNA" of Matanegra is expressed in this wine. The soil and the microclimate of our región are determinants to identify the authenticity of our grapes. "DNA" has remained twelve months in the barrel. It is a balanced wine, soft, fresh with fine tannins. It is ideal for interior and exterior wine therapy. See the label..



# Swing Torivin



Blanco semidulce

## SWING WHITE

It is a fruity and fresh young white wine, that taken with moderation will sharpen your senses. It is a medium-sweet white wine perfect for first starters. If you are of age and want to taste wine for the first time, start off with Swing, a white rythmical wine.



# Torivin Swing



Tinto Semidulce

## SWING RED

Young medium-sweet red wine, or as we say in Matanegra "embocao" (sweet taste).

It is fruity, fresh and expressive, very tasty and easy to drink.

Pure fun.



# Swing Torivin



Rosado semidulce

## SWING ROSÉ

Swing Rosé is a bright colored wine with an intense taste, strawberry aromas and easy mouthfeel.

It is a perfect wine to accompany pasta and pizzas.

Machin, our tractor, always carries Swing Rosé in its tank.



# Torivin

El torito bodeguero



Natura  
Tinto Joven - Viñedo Ecológico

## NATURA ECOLOGIC RED WINE

We produce Natura with ecological vineyards grapes. They are low production and very old and pampered vineyards.

Due to our climate, it is easy to plant vineyards in Extremadura, under the ecological regulations. This wine is an example; the grape has slowly matured, the harvest has been done at night and by hand, and the processes in the wine cellar are totally handmade.

Natura is an intense young wine, fresh and fruity with a good structure and expressive to the nose. Pure grape juice in the form of wine.





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## Conoce a Torivín

Nací en la comarca de matanegra en Extremadura y ya desde pequeño sentí que dedicaría mi vida a las uvas. Disfrutaba corriendo entre las cepas, comiendo uvas de todas las variedades y viendo como los humanos de la comarca las cultivaban...

[Leer más...](#)



¡El Blog de Torivín!



¡Descubre el cómic de Torivín!



¿Dónde encontrar Torivín?



Tienda

¡Adquirir los productos de Torivín on-line!



¡Premios para ti!

Descubrelos aquí...



The life of Torivín and his team takes place in the area of Matanegra in Extremadura, where they devote themselves daily to cultivate and pamper their vineyards, in order to further transform its fruits into good quality wines.

Torivín and his team tell their story and how they work, and invite you to enjoy participating with them at:

[www.torivin.com/Bodegastoribio.com](http://www.torivin.com/Bodegastoribio.com)

