



HAMMEKEN

CELLARS



“Spain, for a winemaker like me, is like an endless palette of colors. With more than 60 different appellations and endless vineyards of native Spanish grape varieties, the creative canvas for winemaking is infinite. For a creative, passionate winemaker this is inspiration enough to last a life time.”

David Tofterup

DAVID TOFTERUP

C.O.O. & Head Winemaker

Born 1975 - Esberg, Denmark

At the age of 15 David migrated with his family to the Costa del Sol in Spain, and it was here that his interest in the Spanish language, culture, gastronomy and wine took form. Appreciation for quality wine and food has been a passion of David's ever since.

His interest for wines, however, was not just limited to consuming, but rather in the art and technique of winemaking. Moving back to Copenhagen on his own at the age of 18, he graduated from Copenhagen Business College in 1995. In 1998 he received Cellar Master designation in Denmark and started on his adventures travelling around the wine world. He has worked as an assistant winemaker at prestigious wineries worldwide, including Mont Marçal (Penedes, Spain), Château Lestage-Simon (Haut-Medoc, France), Viña Tarapacá (Maipo Valley, Chile), Foley Estates and Lincourt Vineyards (Santa Barbara, California-USA) and a short experience with Kumala (Cape Town, South Africa).

David joined Hammeken Cellars, at the time known as Vinnico Export, in 2001. He was given the title and responsibilities of head winemaker and immediately began to build his team of winemakers and create the company's award winning wine collections: Montgó, Flor del Montgó, Viña Altamar and Aventino as well as highly recognized single label wines such as, Tosalet and Creencia. In 2016 David was awarded the title of BACO'S Winemaker Of the Year by his esteemed colleagues within the U.E.C. (Union Española de Catadores).

David's experience and international travels and adventurous creativity are the root to his success. Having participated and worked with both New World and Old World wines as well as International and National grape varieties he has gained first hand knowledge of the vulnerability of the fruit and the different effects climate, soil and care have on the end result. His fusion of styles draws attention to native Spanish grapes varieties; old ungrafted vineyards-low yielding vines mixed together with the modern fresh fruity power of the juice. His contemporary Spanish wine style has awakened the market to a NEW SPAIN, a more competitive Spain, and most important-ly a more enjoyable Spain. His contemporary wines have been able to cross borders and generations drawing people together with one common interest- WINE.

Hammeken Cellars' wines have captured and reflect David's adventurous spirit as Spain and its culture and landscape has captured his heart.