



Fariña



Rarely has one name been so linked to one region. Founded in 1942, this premium family estate is well acknowledged as the founding fathers of the region of TORO. Their 100% commitment to quality, pioneering efforts, respect for the terroir and the unparalleled knowledge and belief in the region's varietal TINTA DE TORO has helped them gain the reputation as one of the premium producers of TORO wines. At the helm is second generation Manuel Fariña, a mythical figure in the Spanish wine industry.

Following his studies in Bordeaux, he returned to TORO with new ideas and new technology and single handedly converted the rustic backwater region of TORO into a fine wine making region following the reduction of alcohol by changing the centuries old tradition of starting the harvest on the 12th October, introduction of stainless steel and temperature controls. Bernardo Fariña (34), the third generation of Fariña winemakers and current enologist is set to continue.

Toro

The region of TORO, situated on the high, flat, desert like plain is home to

Fariña's 300 hectares of vineyard, mostly planted with Tinta De Toro. The unique micro climate in addition to its superstar varietal have helped TORO become one of the most fashionable quality wine regions in the world. Some of Fariña's vineyards are bottled as D.O TORO wines. The rest is vinified in Fariña's second property and bottled as Vino de la Tierra de Castilla y Leon.



Vineyards

The vineyards are Fariña's focus since all great wines are made in the vineyard. Fariña's own 350 hectares are planted mainly using the trellis system to maximise quality. All Fariña's Toro wines come from spectacular 20 – 140 year old Tinta de Toro and Malvasia, some are pre-phyloxera, original root stock, dry farmed with an extremely low average production of 30hl per hectare.

Cellar

The stunning Fariña Toro property currently houses state of the art technology which sits perfectly in amongst some of the oldest vineyards in Spain. Fariña was the first producer to introduce stainless steel, temperature controlled fermentation tanks into the region of Toro almost 30 years ago. The 2500 barriques are stored up to 5 metres underground in temperature and humidity controlled conditions.



Fariña's wines are defined by elegance and restrained tannins while maintaining all the terroir and varietal characteristics. A real understanding and respect of the terroir and varietal show through in every single Fariña wine.

fine wine from bodegas

Fariña

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