Fariña



PRIMERO

Grape variety: 100% Tinta de Toro
Category: Tinto Joven (young, unoaked)
Appellation: Toro
Harvesting: By hand
Vinification: De-stemming, no crushing. Maceration in carbon dioxide atmosphere produced by the fermentation of the grapes at a temperature between 18 and 22°C over 5 to 7 days.

TASTING NOTES

A black cherry colour with a light-purple rim. A wide array of fruit and floral aromas on the nose with creamy notes. Fruity, very fresh and well-balanced on the palate.

www.bodegasfarina.com