



Gran DAMA DE TORO

WINEMAKING: Maceration for up to 25 days. Fermentation at 30-32°C in stainless steel tanks before undergoing malolactic fermentation in 16.000 litre wooden tanks.

BARREL AGEING: 15 months in 70% American and 30% French oak barrels

TASTING NOTES: Fariña's Premium wine. A muscle bound, yet elegant, modern Tinta de Toro full of complexity and everything that Toro has to offer. Intense fruit flavours (cherry, red berry fruits) with vanilla, smoke and tobacco notes from the oak influence. Great full bodied, silky texture on the palate leads to a complex finish. Perfect balance between the fruit and the oak.

REGIÓN: DO TORO

GRAPE VARIETIES: Tinta de Toro /Garnacha

AGE OF VINEYARDS: 80 - 90 years old

CONSUME: 5- 15 years following the harvest

SERVING TEMPERATURE: 15 - 18°C

Fariña