



# DAMA DE TORO

## MALVASÍA

**WINEMAKING:** De-stemming followed by skin-contact maceration for 12 hours at 5°C. Running off of juice and cold pressing. Alcoholic fermentation at a temperature of 15°C.

**TASTING NOTES:** Despite being experts in reds, Fariña achieve something unique in the region—a clean, fresh, fruit forward, juicy, aromatic white with great lively acidity. Green apples, mineral notes and a touch of peach lead to a very pleasant finish.

**REGION:** DO TORO

**GRAPE VARIETIES:** 100% Malvasía

**CONSUME:** 1-2 years following the harvest

**SERVING TEMPERATURE:** 8-11°C

*Fariña*