



DAMA DE TORO

TEMPRANILLO

WINEMAKING: Maceration for 7 days. Fermentation at 25°C in stainless steel fermentation tanks

TASTING NOTES: This fruity, intense, deeply flavoured red displays bags of ripe cherry and raspberry fruit flavours intertwined with violets and liquorice. This unoaked style preserves the pure fruit of the region.

REGION: DO TORO

GRAPE VARIETIES: Tempranillo /Garnacha

BARREL AGEING: None

AGE OF VINEYARDS: Approx. 20 years old

CONSUME: 1-3 years following the harvest

SERVING TEMPERATURE: 13-17°C

Fariña