



# 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*