



DAMA DE TORO

ROBLE

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

BARREL AGEING: 4 months in oak barrels

TASTING NOTES: Aromas of red berries, liquorice and violets. The perfect balance of fruit and subtle oak creates a mouth-filling, seductive texture on the palate.

REGION: DO TORO

GRAPE VARIETIES: Tinta de Toro / Garnacha

AGE OF VINEYARDS: Approx. 30 years old

SERVING TEMPERATURE: 15 - 17°C

Fariña