



DAMA DE TORO

CRIANZA

WINEMAKING: Maceration for up to 15 days. Fermentation at 28°C in stainless steel fermentation tanks.

BARREL AGEING: 8 months in American oak barrels

TASTING NOTES: This oaked red is complex, subtle and elegant with good tannic structure. Spicy, peppery, dark berry fruits and delicate vanilla come through on the nose and palate.

REGION: DO TORO

GRAPE VARIETIES: Tinta de Toro / Garnacha

AGE OF VINEYARDS: 30- 60 years old

CONSUME: 2-8 years following the harvest

SERVING TEMPERATURE: 15-17°C

Fariña