



# DAMA DE TORO

## RESERVA

**WINEMAKING:** Maceration for 15 days. Fermentation at 28°C in stainless steel fermentation tanks. 50% of malolactic fermentation in 16.000 litre wooden tanks.

**BARREL AGEING:** 18 months in American oak barrels

**TASTING NOTES:** Traditional in style, Dama de Toro Reserva is an elegant, complex and restrained Reserva where old world charm meets Tinta de Toro power. Cherry, vanilla, black pepper and spice on the nose lead to a subtle and seductive long finish.

**REGION:** DO TORO

**GRAPE VARIETIES:** 100% Tinta de Toro

**AGE OF VINEYARDS:** Over 60 years old

**CONSUME:** 5-12 years following the harvest

**SERVING TEMPERATURE:** 15-17°C

*Fariña*