



Farina

Colegiata Tinto

Grape variety: 100% Tempranillo

Category: young unoaked red

Appellation: D.O. Toro

Vinification: De-stemming, crushing and maceration for 5 to 7 days at a temperature of 18 to 23°C

Ageing: No barrel ageing

TASTING NOTES

A purple-red colour. The nose reveals aromas of liquorice, red berry and black fruits, strawberry and blackberry. Fleshy and smooth on the palate with very good structure.