



Fariña

Colegiata Malvasía

Grape variety: 100% Malvasía

Category: young unoaked white

Appellation: D.O. Toro

Vinification: De-stemming followed by skin-contact maceration for 12 hours at 10°C. Running off of juice and cold pressing. Alcoholic fermentation at a temperature of 15°C

Ageing: No ageing in barrel

TASTING NOTES

A straw-yellow colour with greenish glints. Very aromatic with notes of white flowers and local orchard fruit coming through, such as apple and peach. Balanced, smooth and fresh on the palate.