



Dama de Toro Crianza

WINEMAKING:

Maceration for up to 15 days. Fermentation at 28°C in stainless steel fermentation tanks. Barrel aged for 8 months in American oak.

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.

FOOD PAIRING:

As great food wine, this wine comes into its own when served with beef, lamb or mature cheeses.

CONSUME: 2 - 8 years following the harvest

SERVING TEMPERATURE: 15 - 17°C

REGION: TORO (Denominación de Origen)

GRAPE VARIETIES: Tinta de Toro / Garnacha

BARREL AGEING: 8 months in American oak

AGE OF VINEYARDS: 30 - 60 year old

CATEGORY: BARREL AGED RED

ALCOHOL: 13,5% vol. Alc.

CLOSURE: Natural cork or screwcap

BOTTLE AND CASE FORMATS:

750 ml x 6 or 12 bots in carton



"Fariña's wines are defined by elegance and restrained tannins while maintaining all the terroir and varietal characteristics.

A real understanding and respect of the terroir and varietal show through in every single Fariña wine."