

## Dama de Toro Tempranillo

### WINEMAKING:

Maceration for up to 7 days. Fermentation at 25°C in stainless steel fermentation tanks.

### TASTING NOTES:

This fruity, intense, deeply flavoured red displays bags of ripe cherry and raspberry fruit flavours intertwined with violets and liquorice. This unoaked style preserves the pure fruit of the region.

### FOOD PAIRING:

Almost anything including meat dishes, pasta and cheeses.

**CONSUME:** 1-3 years following the harvest

**SERVING TEMPERATURE:** 13 - 17°C

**REGION:** TORO (Denominación de Origen)

**GRAPE VARIETIES:** Tinta de Toro / Garnacha

**BARREL AGEING:** None

**AGE OF VINEYARDS:** Approx. 20 year old

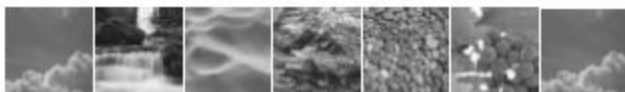
**CATEGORY:** DRY UNOAKED RED

**ALCOHOL:** 13,5% vol. Alc.

**CLOSURE:** Cork / Diam

**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."*