



TECHNICAL DATA SHEET:

VARIETY: 100% Tinta de Toro (Not Tempranillo)

AGING: Aging for 15 months in different oak barrels.

VINEYARD: PAGO DE FARIÑAS. OVER 100 YEARS.

AVERAGE YIELD: 2,500 KG/HA.

SOIL: Loose sands with pebbles. Poor and limestone soil.
Deep clays.

ALCOHOLIC GRADUATION: 15.5° VOL.

AVERAGE ANNUAL PRODUCTION: 3,000 BOTTLES.



TASTING



VISUAL: Middle layer. Cherry red. Clean and crystalline.



NOSE: High intensity. Expressive. Good amount of fruit: Cassis, grosella. Blackberries. Shades of violet. Complexity of aromas with a good quantity of tertiary aromas: Smoke, licorice, leather...



TASTE: Wine with volume. Good structure. Aging potential. Interesting acidity coexisting with the sweetness of alcohol. Power without aggressiveness. Balance of all parts. Bitterness. A long and complex wine **COMPLEX WINE**.