



- 🌐 D.O. Toro
- 🍷 3 months in American and French oak barrels, reaffirming its personality and combining perfectly the wood with the fruitiness of the grape variety.
- 🍷 Grape Varietv: 100% Tinta de Toro
- 👁️ **Colour:** deep cherry with vermilion highlights at the rim.
- 👃 **On the nose** it is complex, with balsamic aromas blended with nuances of Juniper resin and hints of mulberry and black plum.
- 👄 **On the palate** it is full-bodied, meaty and with a long length.
- 🍷 Pairing: roasts and red meat.
- 🍷 Serving Temperature: 14-16°C

**TECHNICAL INSTRUCTIONS:**

**Storage conditions:** Store in a place below 20°C. Best before two years.

**Shipping conditions:** Transport under dry and required temperature conditions.

**Allergens:** Sulphites > 10mg/kg 'contains sulphites' on the label. GMO free.

