



Fariña

Fariña Crianza

Grape variety: 100% Tinta de Toro

Category: Crianza

Appellation: Toro

Type and age of vines: Ungrafted 40 year-old vineyards.

Harvesting: By hand

Vinification: De-stemming, a 24-hour cold soak at 10°C. Alcoholic fermentation done at 22 to 26°C over a period of 10 to 12 days.

Ageing: 11 months in French oak barrels and at least 2 years in bottle.

TASTING NOTES

A very deep garnet-red colour. Ripe forest fruit and liquorice aromas on the nose with perfectly integrated spicy notes coming from the barrel's toast (pepper and cocoa). Balanced and silky on the palate with a lingering finish.