

Farina

Val de Reyes

Late Harvest Red Dessert wine

Grape Variety: 100% Tempranillo

Category: Late harvest red dessert

Region: Vino de la Tierra de Castilla y León.

Winemaking: Only the grapes that are exposed directly to the sun are picked by hand. A careful selection takes place to ensure the grapes are sufficiently ripe and concentrated. Fermentation at 25°C in stainless steel fermentation tanks. Barrel aged in American oak for up to 4 years using the solera system.

Barrel ageing: Barrel aged in American oak for up to 4 years using the Solera system.

TASTING NOTES

Dark cherry color with tile rims. Complex aromas of ageing. Reminiscent of tobacco and overripe grapes. The aromas of ageing in good used wood are present. In the mouth it is meaty and smooth with spicy and complex flavours, of wood.

FOOD PAIRING

Mature cheese or chocolate

