



# Farina

## 75 ANIVERSARIO

*“One winery. One family.*

*Three generations.*

*75 years of passion for wine.”*

**VINEYARD:** 100% Tinta de Toro  
Bush-trained, ungrafted vineyards from the beginning of 1900 until 1990.  
Extremely low yields.

**Soil:** alluvial sediments, stony and sandy soil, very deep

**Altitude:** between 685 and 725 m high

**AGEING:** 18 months in 85% American oak barrel and 15% French oak barrel, mostly new

**TASTING:** Bright, clean, intense red cherry colour. Primary aromas of blackberries and plums, with touches of licorice, cloves, tobacco, chocolate and aromatic flowers.

In the mouth, balance between power and acidity, together with the silkiness and the character of the ageing in fine-grain oak barrel. Meaty and concentrated.

In the aftertaste, it is long and persistent.

**LIMITED PRODUCTION:** 18.567 bottles of 75 cl and 300 Magnums

[www.bodegasfarina.com](http://www.bodegasfarina.com)