



Defining TORO since 1942



The Fariña family have been voted one of the 25 most influential Winemakers in Spain over the last 25 years. The Elements explain why.



THE CLIMATE



RIVER DUERO



VINEYARDS



THE SOIL



STONES



KNOW HOW



USE OF WOOD

The elements are what makes Fariña's wines taste like they do.

THE ELEMENTS



- **MANUEL FARIÑA IS WIDELY CONSIDERED THE FOUNDING FATHER OF THE REGION OF TORO DUE TO HIS PIONEERING EFFORTS IN THE 70 S AND 80 S**



- **FOUNDED IN 1942**

- **FAMILY OWNED COMPANY**

- **NOW THIRD GENERATION**

- **60 YEARS OF GROWING TINTA DE TORO – NO-ONE UNDERSTANDS TORO LIKE THEY DO.**

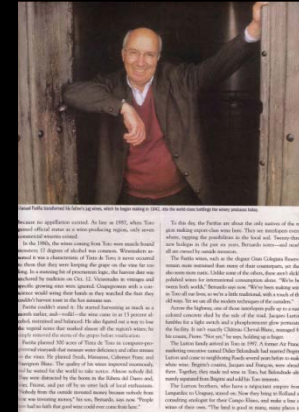
- **UNEQUALLED KNOWLEDGE OF TERROIR**

- **TAMING THE TORO BEAST – SOFTER TANNINS PRODUCING MORE ELEGANT TORO WINES**



KNOW HOW

WINE SPECTATOR
Fariña is the founding father
of the region of TORO



ROBERT PARKER

“and they continue to represent some of the finest values
Coming out of Spain.”

“The man who put Toro on
the map” John Radford, UK

Fariña on the front cover of Vinum,
Pioneers of the Duero



RECOGNITION



“Spain will be the star”

“By 2015, those areas that have traditionally produced Spain's finest wines (Ribera del Duero and Rioja) will assumed second place behind such up-and-coming regions as **Toro**, Jumilla and Priorat.”

“...and they (Farina) continue to produce some of the finest values from Spain”

ROBERT PARKER Jr.

RECOGNITION



- Located in the D.O TORO – Unique growing conditions.
- Perfect climate for quality
 - cold winters, hot summers
 - Big thermal difference between day and night during ripening
 - 2nd driest region in Spain
 - 3000 hours of sunshine per year
- This climate makes it easier to apply a **minimum intervention (natural) strategy in the vineyard.**

CLIMATE

- The River Duero runs through some of the countries most exciting and prestigious wine regions
- Creates unique microclimates
- Feeds the water table and gives essential life to the vineyards

RIVER DUERO



- Fariña have always believed that **great wines are made in the vineyard** and this is where Fariña's passion and focus lies.

As the first in the region, they were fortunate enough to be able to pick the **best sites across the region**.



- **300 hectares of own modern pioneering vineyards**. The first in the region to be trellised. Planted more densely than traditionally vineyards to increase competition between vines to result in smaller more concentrated berries. Planted over **20 years** ago.

- In addition to sourcing from 17 farmers who own **historic bush vines** with an average age of 50 years old. **Many over 100 years old**. These vines are planted 3m x 3m – the widest spread in the world.



- 40 years of experiments

VINEYARDS



Sustainable agriculture and environmentally friendly practices have always been at the heart of everything Fariña does.



65 hectares currently being converted to certified organic farming.



VINEYARDS



IN TORO, the varietal **TINTA DE TORO** is king although Small amounts of ancient vine MALVASIA is grown.

- SMALL BERRIES WITH THICK SKINS
- PURPLE / BLUE COLOR
- INTENSE COLOR
- BLACK BERRY FRUIT
- NOTES OF VIOLET AND LIQUORICE
- GOOD TANNIC STRUCTURE



IN FARIÑA S ORIGINAL WINERY -VINO DE LA TIERRA, Fariña have been Experimenting for over 20 years although the main varietal is **Tempranillo**.

- Experimental Merlot, Cabernet Sauvignon, Syrah, Pinot Gris, Albariño,
- Sauvignon Blanc, Palomino Fino, Marsanne.



- Each varietal matched and planted to the most suitable soil

VARIETALS

Unique combination.....



- Landscape of Toro is made up of undulating waves of sand and clay
- Light sandy well drained top soil. Efficient use of low rainfall
- Heavier clay soil base which preserves water around the roots
- All are poor in organic material. Low fertility for other crops.
- The perfect areas are a combination of sand, clay and small stones.
- Fariña, being the first in the region, has picked the best sites.

S O I L



Small things make all the difference.....

- **Deposited thousands of years ago when the area was under water**
- **Absorb the heat of the day and release during the colder nights to act as a temperature regulator**
- **Found in Key areas**
- **Campus Vineyard – covered in a sea of small pebbels blended with the light well drained sandy top soil**



STONES



Good use of wood is essential for a range of wide expression



Bernardo Fariña's passion and time is spent here

4 Tinos French Oak 16,000 litres for malolactic fermentations



French, American and other origins of wood are used

Up to **18 different types of wood** are used in experiments to find the perfect type of wood for each vintage

W O O D

"Fariña's wines are defined by elegance and restrained tannins while maintaining all the terroir and varietal characteristics. A real understanding and respect of the terroir and varietal show through in every single Fariña wine." The Fariña family draw their influence from their training in Bordeaux which influences their style of wine.

W I N E S

Fariña s stunning Toro Estate

