

# Farina

## PR1MERO

**Grape variety:** 100% Tinta de Toro

**Category:** Tinto Joven (young, unoaked)

**Appellation:** Toro

**Harvesting:** By hand

**Vinification:** De-stemming, no crushing. Maceration in carbon dioxide atmosphere produced by the fermentation of the grapes at a temperature between 18 and 22°C over 5 to 7 days.

### TASTING NOTES

A black cherry colour with a light-purple rim. A wide array of fruit and floral aromas on the nose with creamy notes. Fruity, very fresh and well-balanced on the palate.

