



Farina

Campus

Grape variety: 100% Tinta de Toro

Category: "Selección Especial" Old Vines

Appellation: Toro

Type and age of vines: Grapes sourced from 6 vineyards planted with ungrafted vines between the mid-19th century and the 20th century in alluvial, sandy, pebbly soils.

Harvesting: By hand

Vinification: De-stemming, followed by an 18 to 21-day maceration at a temperature of 22 to 28°C. Malo-lactic fermentation in 150-hectolitre French oak vats.

Ageing: 15 months in French and American oak barrels and at least 3 years in bottle.

TASTING NOTES

A deep, garnet-red colour. The nose reveals aromas of liquorice, cherries and very ripe apricots, wild mountain flowers (rockrose and thyme), together with tobacco, pepper and toffee.