



Farina

Colegiata Rosado

Grape variety: 100% Tempranillo

Category: young unoaked rosé

Appellation: D.O. Toro

Vinification: De-stemming and maceration for 12 hours at 10°C. Running off of juice followed by alcoholic fermentation at a temperature of 15°C

Ageing: No barrel ageing

TASTING NOTES

A strawberry-pink colour. The nose reveals aromas of violets and fruits, strawberry and peach. Fresh and intensely flavoursome on the palate.