

Farina



Gran Colegiata

Original

2017

Grape variety: 100% Tinta de Toro

Category: Reserva

Appellation: Toro

Type and age of vines: Ungrafted vineyards of over 60 years' age.

Harvesting: By hand

Vinification: De-stemming, followed by alcoholic fermentation carried out at 24 to 28°C over a period of 12 to 15 days.

Ageing: 18 months in American oak barrels and at least 3 years in bottle.

Alcohol: 14% Vol.

Carton: 6 bottles x 750 ml

TASTING NOTES

A brick-red colour. The nose reveals aromas of liquorice, very ripe black fruits as well as plums, mingling with touches of vanilla, cocoa and leather. Silky on the palate with medium structure. Complex and well-balanced.