

Gran Colegiata Reserva

Bodegas Fariña



COUNTRY	Spain
APPELLATION	Toro DO
GRAPE VARIETY	Tinta de Toro (100%)
AGE OF VINES	+60
FARMING	Hand harvested. Sustainable farming.
SOIL	Sandy and stony with clay subsoil
ALTITUDE	620-750m.
VINIFICATION	Destemmed and subsequent alcoholic fermentation between 24°C and 28°C for 12-15 days.
AGING	18 months aged in American oak barrels.
ALCOHOL %	14 %
PAIRING	Perfect to accompany roasted red meats, especially game and suckling lamb. Cured cheeses.

TASTING NOTES

Garnet red colour. On the nose aromas of liquorice, black fruits and plums are appreciated, integrated with hints of vanilla, cocoa and balsamic. On the palate it is silky, with a good structure, complex and well balanced.

RATINGS

- 94 by Decanter vntg 2017, 2015.



LOGISTICS

Cases of 6, 60 cases per VMF Pallet