



Fariña

Fariña Lágrima

Grape variety: 100% Tinta de Toro

Category: Roble – Barrica (short barrel-ageing)

Appellation: Toro

Age of vines: 20 to 40-year-old vineyards.

Harvesting: By hand

Vinification: De-stemming followed by a 24-hour cold soak at 10°C. Alcoholic fermentation at a temperature of 20 to 24°C for 7 to 10 days. A naturally free-run wine, using gravity-flow, without exerting any pressure on the grapes.

Ageing: 4 months in French and American oak barrels.

TASTING NOTES

A purple-red colour. Aromas of liquorice, red berry and black fruits (strawberry, blackberry) and violets, mingling harmoniously with notes brought by the barrel-ageing (vanilla, cocoa and toffee). Fruity, fresh and well-balanced on the palate.