

VS La Sonrisa del Nómada

Tastingnote

Deep cherry red colour with hints of violet. Fine aromas of red fruit, forest fruits and spicy notes. In the mouth the wine is fruity with a good density on the palate. The finish is long and velvety.

Serving temperature

We recommend this wine to be served at a temperature of about 14 – 18°C.

Gastronomy

This wine goes well with meat, cheese, pastas y fish dishes.

Winemaking

The grapes are handpicked from the family vineyards. This wine is made with grapes from old vineyards. These vineyards give character, a great personality and make this a modern wine made for enjoyment. The wine has aged in French oak barrels for 4 months. To this artisanal wine are no sugars and sulphites added.

Surrounding Area

The Spanish Denomination of Origin (D.O.) Toro is one of the rising stars of the Duero valley in the south-eastern corner of the Zamora province, right next to Rueda and Ribera del Duero. Wine has been made here for 800 years and therefore it belongs to one of the oldest wine regions in the world. Toro is a small and high quality wine region and knows their own indigenous variety Tinta de Toro, the local variant of the tempranillo grape.



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Wine description

| | |
|---------|--------------------|
| Zone | D.O. Toro |
| Variety | 100% Tinta de Toro |
| Year | 2017 |
| Alcohol | 14% |

Logistics information

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|------------|--------------------|
| Bottle | 0,75 L |
| Case | 6 pcs. |
| Case size | 325 x 245 x 170 mm |
| Weight | 8,3 kg |
| Per pallet | 100 cases |
| 20 feet | 2016 cases |

Awards

Concurso Internacional de Vino 2018 - Zarcillo de Oro

