



JUAN ROJO 2014

Appellation: D.O. Toro

Wine:
8 months in French Allier oak, red

Variety: 100% Tinta de Toro



Tasting notes:

100% Tinta de Toro, 8 months in French Bordeaux oak barrels, and at least 1 year resting in the bottle.

An intense cherry colour with slow legs and a purple reflection.

Aroma of red and black fruit, accompanied by a spicy, toasted and complex background.

On the palate it is very powerful, full and tasty, toasted and with ripe tannins.

A long and very round aftertaste, which calls for another drink.

It pairs well with meat, oily fish, sausages, cheeses and stews.

Serving temperature: 14°C.

"Should be decanted, may present natural sediments".

Awards and Recognitios

DECANTER 2017

Bronze Medal 86 pts.



BODEGA:

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