



VALDEFAMA 2015

Appellation: D.O. Toro

Wine:
6 months in French Allier oak, red

Variety: 100% Tinta de Toro



Tasting notes:

100% Tinta de Toro, 6 months in French Bordeaux oak barrels, and at least 1 year resting in the bottle.

An intense cherry colour.

A pronounced personality. Attractive and with character.

Aromas of ripe fruit and jams, notes of minerals, ink and spices.

A complex, deep and powerful nose.

On the palate: coffee, toffee, very creamy, mineral, good acidity and fresh.

A long finish, with notes of red fruit candy and sweet balsamic.

Pairs well with potato omelette, sausages, creamy rice dishes, and meats.

Consume at 14°C

"Should be decanted, may present natural sediments".

Awards and Recognitions

DECANTER 2017

Bronze Medal 86 pts.



BODEGA:

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