



Full of tradition, the D.O Toro is a wine region in the heart of Castilla y León, in the province of Zamora. The D.O is next to Rueda and not too far from Ribera and Rioja. **It is one of the best kept secrets in Spain.** The wines have a long history in this region and date back to Roman times. In the Middle Ages wines had royal privileges, which allowed them to be sold exclusively in certain towns and cities. It is even said that Christopher Columbus brought wine from Toro on his expeditions to America. **Toro obtained its D.O status in 1987.**



## TASTING NOTES

It is a cherry red wine with a high layer, with violet reflections. On the nose it is broad and complex in aroma, where the concentrated fruit and deep mineral notes with a well integrated wood stand out. In the mouth, it has a powerful and sweet entry, well structured, of great intensity and persistence. Notes of raspberry, cherry and plum are appreciated, well integrated with the wood. In retronasal we can appreciate compote fruit and floral notes.



## PAIRING

A perfect wine to accompany Moderna cuisine dishes, roasted meats or powerful starters.



## TECHNICAL INFORMATION

In the winery, after a very careful incubation, the wine undergoes a cold pre-fermentation maceration before fermentation takes place at a controlled temperature. Subsequently, after successive tastings by the winemakers, the most appropriate time to taste and prepare the wine for malolactic fermentation is determined, when it ends, the wine begins an aging period in American oak barrels where it will remain for approximately one year.