

THE BEST KEPT SECRET



VALNUEVO SELECCIÓN D.O. TORO

Characteristics:

Variety: 100% Tinta de Toro Vineyard ageing: pre filoxerics Manual harvest. Selection on line. Manual. Elaboration. Manual Crushing. 500L fermentation barrels. 24 ° C French oak. Time in barrel. 18 months Time in bottle. 18 months.

Tasting notes:

Purplish colours with intense cherry. In nose, ripped berries assembled with roasted and minerals. In mouth is sensitive and pleasant, flooding our senses with pretty touchy sensations very expressive. Meaty and very tasty.