



*Sweet, dense, with a complex nose.*

A sweet red that surprises on the nose. For this wine, a portion of the Tinta de Toro grapes is set aside and harvested late, when the sugars are concentrated.

Fermentation is only partial, after which the wine spends three months in American oak, which adds ripe fruit, dried fruit and fig.

Deep ruby red, with an intense, complex nose: overripe black fruit, fig, vanilla and cinnamon over a toasty background. On the palate it is unctuous, dense and very persistent. Calls for cheese and desserts.

GRAPE VARIETY · 100 % Tinta de Toro

ALCOHOL BY VOLUME · 15 %

BARREL AGEING · 3 months, American oak

FORMAT, 2026 · 75 cl bottle

PACKAGING · Case of 3 · optional individual gift box (extra charge)