



*One Tinta de Toro, in magnum, presented in a numbered box.*

Gran Selección began with a single idea: to let Tinta de Toro give of its very best, from as few bottles as possible. Presented in magnum, in a limited edition and a numbered box, it is the bodega's finest wine.

After fermentation in temperature-controlled stainless-steel tanks, the malolactic conversion takes place in new barrels and the wine spends eighteen months in French oak. It then rests in bottle until it reaches its peak.

In the glass, an inky, jet-black colour with violet rims. The nose combines black fruit and liquorice with fine toasty notes; the palate is fleshy, with supple tannins and a long finish. A wine to open on an occasion worthy of it.

GRAPE VARIETY · 100 % Tinta de Toro

ALCOHOL BY VOLUME · 15 %

BARREL AGEING · 18 months, French oak

FORMAT, 2026 · Magnum, 1.5 L

PACKAGING · Numbered presentation box