



The wine that defines Latarece.

Selección is the wine by which Latarece is recognised: a Tinta de Toro of real character, for those who look for structure and depth in the glass.

It completes malolactic fermentation and spends sixteen months in new French oak barrels, then rests in bottle until it reaches its best.

Deep garnet. On the nose, ripe black fruit and liquorice with a very subtle toastiness, elegant and long. The palate has structure, good tannic grip and body, powerful and persistent, with a finish that echoes back on the nose. Pairs well with red meat and cheese.

GRAPE VARIETY · 100 % Tinta de Toro

ALCOHOL BY VOLUME · 15 %

BARREL AGEING · 16 months, French oak

FORMAT, 2026 · 75 cl bottle

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