



LIBRANZA 2014

Appellation: D.O. Toro

Wine:

14 months in French Allier oak, red

Variety: 100% Tinta de Toro



Tasting notes:

100% Tinta de Toro grapes, 14 months in French Bordeaux oak barrels, and at least 1 year resting in the bottle.

A cherry colour, with bluish tones at the rim. Aroma of red, spiced, and very finely toasted fruits, with balsamic scents.

Expressive and concentrated, consistent and fluid on the palate, very well balanced and fresh. Noble strength, plenty sweet, and very persistent.

Quality tannins furnished by the personality of the Tinta de Toro grapes, and good acidity.

Pairs well with meats, oil fish, such as Bluefin tuna; dark chocolate and coffee.

Serving temperature: 14°C.

"Should be decanted, may present natural sediments".



BODEGA:

Ctra. Toro-Valdefinjas, Km. 2,5 49800 TORO (Zamora) ESPAÑA

tel. +34 983 226 047

+34 629 658 225

juanangel@vinolibranza.com

www.matarredonda.es