

B O D E G A viñaguareña

MUNIA CARÁCTER

This wine has been made with grapes from the vineyards belonging to Vinaguarena, located on the banks of the Guareña river, a tributary of the famous Douro river and to grape growers owning 30-50 years old vineyards, very close to us. Alcoholic fermentation at a 24° C controlled temperature. The skins stay with wine, once fermentation is finished, for at least 7 days. Malolactic fermentation in stainless steel tanks.



Cherry red colour with ruby rim, high layer.



It is displayed as a clean and fragrant wine, with intensity: "Sauco" macerated on rich notes of scrubland, spicy nuances (cinnamon and clove on all), a touch of butter and coconut oil from the wood. Balsamic touches are also displayed, with lightly-toasted coffee, dried fruit and ripe fruit (blackberries, cherries and sour cherries).



Alive, juicy, fine, balanced, velvety, well armed, with a supple tannin and a touch purely female conditioned by a sensual and seductive pass in mouth. A long finish with vanilla and cinnamon in the aftertaste. Wine that invites to drink and enjoy as few "Toro wines".



Ideal wine to taste with rotund tapas, red braised or roasted meats, pastas with sauces, game meat, hard rotund cheese and well spiced mushrooms.



Tinta de Toro (relative of Tempranillo)



16 months in French medium roasted and fine grained oak casks exclusively



14,5° VOL. ALC.



14° - 16° C



75 cl. Elite Bordelaise



Natural 1st Class