



CIEN WHITE

FROM TORO

VARIETAL: Malvasía **VINTAGE:** 2016 **ALCOHOL:** 12,5%
WINEMAKER: Nuria de la Torre

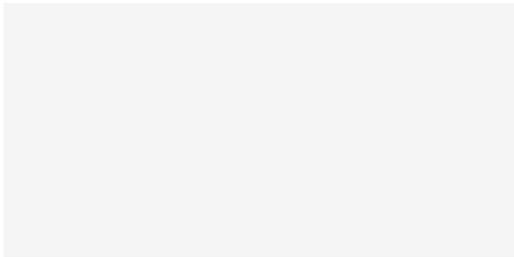
Cien means one hundred, relates to the number of days between flowering and harvest of the grapes

WINEMAKING:

A fresh, floral and gently aromatic white wine, with a twist of exotic spice and rounded finish.

Produced from the local Malvasia grape, grown on Toro's pebble soils at an altitude of 650 metres above sea level.

TASTING NOTES



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This is a tasty wine, clean and easy to drink, with moderate acidity and a delicate range of aromas of tropical fruits, and white flowers. The palate is fresh, pleasant and well balanced. Served chilled is the perfect white wine as an aperitif or to enjoy with tapas, fish or light meals.

THE REGION: TORO



Toro is a lesser-known region of Spain but home to some of its finest wines made from the Tinta de Toro grape, the original un-grafted variety of the Tempranillo grape, which produces wine with more colour and higher tannin levels than Tempranillo elsewhere in Spain. It covers around 6,000 hectares of vineyards, where the local variety Tinta de Toro is the main character. Has an extreme continental climate, with an annual average of rainfall of around 350 – 400 mm., between 2.600 and 3.000 hours of sunshine per year and an altitude between 650 m. and 750 m. Traditionally associated with bull-fighting and bull running and for its gusty robust reds, the region is now producing more elegant and modern wines. Bos, which is produced for us at the Covitoro winery, displays all the typical deep colour and rich fruity aromas but has been made with deliberately restrained tannins to provide smoother, much more elegant drinking. Fittingly the label features an elegant image of the the region's defining image and the wine is named after the genus for cattle.