MARQUES DE LA VILLA ROSE

FROM TORO

VARIETAL: Tinta de Toro **VINTAGE:** 2017 **ALCOHOL:** 13,5%
WINEMAKER: Martin Padin

100% tinta de toro grapes from the heart of Toro.

WINEMAKING:

A vibrant cherry and red berry scented rosé, with bright summer pudding flavours.
Produced from the indigenous Tinta de Toro (Tempranillo variety) grape, grown on the heart of Toro region, pebble soils at an altitude of 650 metres above sea level.

TASTING NOTES:

With a selection of the most suitable grapes for rosé wines we elaborate this strawberry pink colour wine, with style and personality, fresh, bright and fruity with floral notes and a fine and tasty palate. Both rosé wine lovers and occasional consumers will find in this wine a refreshing elaboration, modern and harmonious, providing pleasant moments.

TASTING NOTES

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.