



CERMEÑO ROSÉ

FROM TORO

VARIETAL: 90% Tinta de Toro 10% Garnacha **VINTAGE:** 2018

ALCOHOL: 13,5% **WINEMAKER:** Martin Padín

Cermeño means a kind of pear that grows on the north of Spain.

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, in pebble soils at an altitude of 650 metres above sea level.

Selecting the most suitable grapes, we produce this pink rose strawberry wine, with its own style and personality, fresh, light and fruity, with floral memories and a fine and tasty palate

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.

TASTING NOTES

THE REGION: TORO



AWARDS

GOLD MEDAL CATAVINIUM