

# Farina Colegiata Tinto

Farina



Tempranillo



TORO



13.5% ABV



## GENERAL INFORMATION

This Young Unoaked Red is made from 100% Tempranillo, carefully crafted to highlight the vibrant, fruit-driven character of the Tinta de Toro grape. After a maceration of up to seven days, fermentation takes place in stainless steel tanks at 25°C, preserving the freshness and intensity of the fruit while keeping the style approachable and lively. Designed for early drinking, this wine is best enjoyed within 1–3 years of the harvest, offering a pure expression of the grape with minimal intervention and no oak influence.

## TASTING NOTES

Deep cherry in colour with purple highlights, this young Tempranillo bursts with ripe berry aromas and juicy red fruit on the palate. Its mouth-filling texture is balanced by refreshing acidity, allowing the vibrant fruit flavors to shine while delivering a lively, expressive character. Versatile and food-friendly, it pairs beautifully with tapas, pasta, meat dishes, antipasti, and cheeses. Serve slightly chilled at 13–17°C to enjoy its fresh, exuberant profile at its best.