

# Farina El Primero

Farina



Tinta de Toro



TORO



14% ABV



## GENERAL INFORMATION

First produced in 1995 after a challenge from a Dutch importer, this was the region's first carbonic maceration wine and remains a distinctive expression of Tinta de Toro. Manuel Fariña embraced the idea to create something different for the market, and the wine has since become a signature style. Made from 100% Tinta de Toro, the grapes undergo carbonic maceration with maceration and fermentation lasting seven days at 20°C in a carbon dioxide atmosphere within stainless steel tanks. Each vintage label features the winning artwork from the annual Fariña Primero art competition, adding a creative identity to this lively, youthful wine. It is designed to be enjoyed within 1–3 years of harvest.

## TASTING NOTES

Cherry red in colour with bright violet hints, the nose reveals an expressive mix of intense berry fruits layered with delicate floral notes. On the palate, the wine is fresh, juicy, and fruit-forward, offering easy-drinking appeal with a medium body and vibrant character. Its versatility makes it ideal on its own or paired with tapas, pasta dishes, red meats, and cheeses. Serve at 15–17°C, or slightly cooler on warmer days, to highlight its refreshing, playful style.