

# Farina Gran Colegiata

Farina



Tinta de Toro



TORO



14.5% ABV

## GENERAL INFORMATION

A true classic of the region and a permanent fixture in the range, this Reserva represents the original old-world style for lovers of traditional flavours. Made from 100% Tinta de Toro, the wine undergoes an extended maceration of up to 15 days, followed by fermentation in stainless steel tanks at 28°C to extract depth, colour, and structure. It is then aged for 18 months in American oak barrels, allowing the wine to develop complexity, softness, and the characteristic mature notes associated with classic reservas. This wine is built to age gracefully and is best enjoyed within 4–8 years of the harvest.

## TASTING NOTES

Brick-red in colour, the nose opens with aromas of liquorice and very ripe black fruits, particularly plum, intertwined with notes of vanilla, cocoa, and leather from the American oak ageing. On the palate, it is silky with medium structure, offering a harmonious balance between mature fruit, oak influence, and savoury complexity. This elegant and layered wine pairs beautifully with roasted meats and vegetables, game dishes, mature cheeses, and other richly flavoured foods. Serve at 15–17°C to fully appreciate its classic character.



[www.canddwines.co.uk](http://www.canddwines.co.uk)  
[info@canddwines.co.uk](mailto:info@canddwines.co.uk)  
020 8778 1711

