

Farina Lágrima

Farina



Tinta de Toro



TORO



14% ABV



GENERAL INFORMATION

This modern, beautifully balanced Tinta de Toro is crafted from vines aged between 20 and 30 years, reflecting Fariña's ongoing commitment to innovation while respecting tradition. Made from 100% Tinta de Toro, the wine undergoes a seven-day maceration followed by fermentation in stainless steel at 25°C to preserve the purity of the fruit. It is then aged for six months in a combination of French and American oak barriques, adding complexity, structure, and subtle depth without overpowering the varietal character. This wine is designed to be enjoyed within 2–5 years of the harvest.

TASTING NOTES

Fruit-forward and expressive, the nose reveals vibrant berry aromas intertwined with delicate hints of French and American oak. On the palate, lively juicy fruit combines with floral violet notes, showcasing the classic character of Tinta de Toro. The gentle influence of oak brings added structure and body, enhancing the wine's balance and length. This versatile red pairs wonderfully with roasted meats—especially garlic roast lamb and beef—alongside roasted vegetables, mature cheeses, and richly flavoured dishes. Serve at 15–17°C to fully appreciate its harmony and depth.