

# VS La Sonrisa del Nómada

## Tasting note

Deep cherry red colour with hints of violet. Fine aromas of red fruit, forest fruits and spicy notes. The wine is fruity with a good density on the palate. The finish is long and velvety.

## Serving temperature

Recommended serving temperature between 14 – 18°C.

## Gastronomy

This wine goes well with meat, cheese, pasta and fish dishes.

## Vinification

The grapes are handpicked from the family vineyards. This wine is made with grapes from old vineyards. These vineyards give character, a great personality and make this a modern wine made for enjoyment. The wine has aged in French oak barrels for 4 months. To this artisanal wine are no sugars and sulphites added.

## Surrounding Area

The Spanish Denomination of Origin (D.O.) Toro is one of the rising stars of the Duero valley in the south-eastern corner of the Zamora province, right next to Rueda and Ribera del Duero. Wine has been made here for 800 years and therefore it belongs to one of the oldest wine regions in the world. Toro is a small but high-quality wine region and has its own variety: Tinta de Toro, the local variety of the tempranillo grape. The label of this wine represents 'the nomad in yourself' to stop looking as you finally have found what you were looking for, your smile.



## Wine description

Zone	D.O. Toro
Variety	100% Tinta de Toro
Alcohol	14%

## Logistics information

Bottle	0,75 L
Case	6 pcs.
Case size	325 x 245 x 170 mm
Weight	8,3 kg
Per pallet	100 cases

## Awards

Concurso Internacional de Vino 2018  
-- Gold

