

Sin Complejos organic

Tasting note

This organic wine has a clean, deep and intense bright red cherry colour. Rich in aromatic notes with hints of ripe, healthy fresh grapes, ripe forest fruits and a light but very attractive spicy touch. Very well balanced with a good structure. This wine contains high quality tannins, good acidity and generous ripe fruit character.

Serving temperature

We recommend this wine to be served at a temperature of about 14 – 18°C.

Gastronomy

This wine goes well with red meat and wild game, and cheese.

Winemaking

The grapes are handpicked from the 40-year-old vines from the own family vineyard. The organic wine has aged in French and American oak barrels for 6 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 and high quality wine region and knows their own indigenous variety Tinta de Toro, the local variant of the tempranillo grape.



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Wine description

Zone	D.O. Toro
Variety	100% Tinta de Toro
Year	2016
Alcohol	14,5%

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	325 x 245 x 170 mm
Weight	8,3 kg
Per pallet	100 cases
20 feet	2016 cases

Awards

Concurso Internacional de Vino 2018 -
Zarcillo de Plata

