MUNIA · BODEGAS VIÑAGUAREÑA · SPAIN

Carácter Toro, 2022

Toro D.O., Zamora, Castilla y León, Toro





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo	14.5%	2022 · 750 ml

STILL, MEDIUM-BODIED

Tasting notes

Appearance: Deep cherry red with ruby edges. Nose: Dark berries and cherries, layered with wild herbs, warm spices, coffee, toasted nuts and balsamic notes. Palate: Lively, juicy and balanced, with firm yet velvety structure and polished, ripe tannins. Finish: A long finish with lingering vanilla, cinnamon, ripe fruit and spice.

About the wine

Tinta de Toro grown near the Guareña river, a tributary of the Duero, in the Toro appellation, then aged in French oak. Viñaguareña farms around 22 hectares of its own vines. Toro's sandy soils kept phylloxera at bay, so the region still has many old vines growing on their own ungrafted roots.

Winemaking

MATURATION	Matured for 16 months in French oak barrels.

Cellar and service

SERVE AT	14–16 °C
AGEING POTENTIAL	9 - 11 years
FOOD PAIRING	Steak, braised beef, roast lamb, game, richly sauced pasta, mushrooms and hard cheeses.

Say it: Bodegas Viñaguareña: bo-DEH-gahs vee-nyah-gwah-REH-nyah; Toro: TOH-ro