



Bodegas Fariña, 2018

Toro DO Campus Gothorum

Country of origin
Spain

Grapes
Tinta de Toro

Serving temperature
16 - 18°C

Allergen notice
Contains sulphites

Alcohol content
14.5%

Character

This well balanced, rich wine has a garnet-red gleam in the glass. On the nose are aromas of chocolate, coffee, smoke and fruity notes of cherry and damson. On the palate, dried fruit and berry notes dominate, accompanied by some peppery dimensions. Pleasing tannins, a very soft and full body and a long finish make this wine a sheer pleasure.

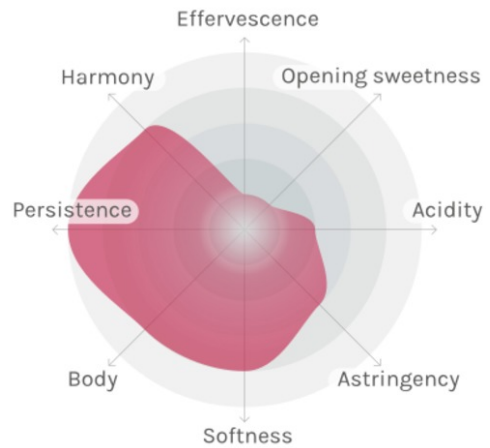
Wine type



Lingering wines



Full-bodied wines



Foodpairing

