

Vega Sauco Wences

Tasting note

The wine has a deep and dense colour with a garnet tint. Aromas of rich and varied notes of black cherry, jammy fruit, blackcurrant liqueur and chocolate. Round and full on the palate, with already well-integrated tannins, it is lifted by a multitude of flavours with touches of red berry fruit, blackberry, mocha and caramel. The lovely, long finish displays plenty of structure and lingering flavours, expressing all the richness of the wine's origins.

Serving temperature

Recommended serving temperature between 16 – 18°C.

Gastronomy

This wine goes well with intensely flavoured meals like red meat and wild game, roasted meat, mushrooms, risotto and ripe cheeses.

Vinification

The grapes are handpicked from the family vineyards with vines over 80 years of age. The wine has aged in 100% French oak barrels for 24 months and aged for another 24 months in the bottle. 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 its own indigenous variety Tinta de Toro, the local variant of the tempranillo grape.



Wine description

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

Logistic Information

Bottle	0,75 L
Case	6 pcs.
Case size	300 x 255 x 165mm
Weight	8 kg
Per pallet	110 cases

Awards

Concours mondiales Bruxelles 2017 -
Silver Medal



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