

Vega Sauco Selección

Tasting note

Expressive vivid ruby colour. Fresh red fruit and cherry aromas mingled with more complex spicy notes. Mouth-filling powerful flavours of wild berries (blackberry) with in the background a mineral touch. Well-rounded structure along with a generous striking finish. This wine perfectly expresses the pleasing nature of the appellation.

Serving temperature

Recommended serving temperature between 16 – 18°C.

Gastronomy

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

Vinification

The grapes are handpicked from the oldest family vineyards. The yield per vine is low, which creates an enormous fruit concentration during ripening. This gives the wine character and personality with a modern twist. The wine has aged in French and American oak barrels for 14 months, followed by 12-month ageing in the bottle. No sugars and sulphites are 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%

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



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