

Sin Complejos organic

Tasting note

This organic and vegan wine has a clear and deep red cherry colour. Rich aromas with hues of ripe fruit (grapes, forest fruits) balanced with a spicy nuance. Well-structured, mouth-filling, high-quality tannins and a character of ripe fruit.

Serving temperature

Recommended serving temperature between 14 – 18°C.

Gastronomy

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

Vinification

The grapes are handpicked from 40-year-old vines from the family-owned vineyard. 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. This organic wine has aged in French and American oak barrels for 6 months. 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 has its own variety: Tinta de Toro, the local variety of the tempranillo grape. The wine 'Sin Complejos' is made with the intention to enjoy this wine without thinking about something else 'without difficulty'.



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VEGAN



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	325 x 245 x 170 mm
Weight	8,3 kg
Per pallet	100 cases

Awards

Concurso Internacional de Vino 2018 - Silver
Wine Spectator 2020 – 90 Points

