

Vega Sauco El Beybi

Tasting note

Deep cherry colour with purple notes. Well-integrated aromas of blackberries, forest fruits and in the background vanilla and cacao. Round on the palate with rich flavours and smooth tannins. Attractive sensation with a lingering finish together with touches of ripe fruit.

Serving temperature

Recommended serving temperature between 14 – 16°C.

Gastronomy

This wine goes well with chicken recipes, salads, light cheeses, rice varieties and dark chocolate.

Vinification

The grapes are handpicked from the family vineyards. This wine is made from very ripe grapes and has aged in French and American oak barrels for 8 months after which it has aged for another 5 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 but high-quality wine region and has its own variety: Tinta de Toro, the local variety 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	326 x 245 x 170 mm
Weight	8,3 kg
Per pallet	110 cases

Awards

Concurso Internacional de Vino 2018 -
Gold

