

Vega Sauco Adoremus

Tasting note

This wine has a dark cherry red colour. Very fine aromas of ripe fruit with cacao, tobacco and black pepper. An opulent wine with round and powerful flavours combined with sweet tannins. The wine has a rich and long finish.

Serving temperature

Recommended serving temperature between 16 – 18°C.

Gastronomy

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

Vinification

The grapes are handpicked from the family vineyards. This wine is made with grapes from old vineyards. These vineyards give character, a great personality and make this a modern wine made for enjoyment. The wine has aged in French and American oak barrels for 24 months. 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. This wine is a tribute of the Gil Luna family to Toro, that we adore its soil and its variety, Tinta de Toro.



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Wine description

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

Logistic Information

Bottle	0,75 L, 1,5 L & 3 L.
Case	6 pcs.
Case size	325 x 245 x 170 mm
Weight	8,3 kg
Per pallet	100 cases

Awards

Decanter World Wide 2019 – Gold medal

