

*Fariña*



# Gran Colegiata

## The Producer

A family winery, with a great team of professionals. A big family. Attached to the land and our roots. Proud of our legacy. Proud of having always supported our local area, of having chosen to stay here when there was still so much left to do, proud of being some of the founders of a Protected Designation of Origin: Toro. We are driven by our dream. We are passionate about wine and grapevines. Because we are winegrowers. We cultivate over 300 hectares of our own vineyards, where we practice modern, sustainable and technological wine-growing.

## General Information

Type of wine: Red Wine  
Alcohol Content: 14.5%  
Grape Variety: Tinta de Toro  
Origin: Toro  
Vinification: Maceration for up to 15 days. Fermentation at 28°C in stainless steel fermentation tanks. Barrel aged for 18 months in American oak.

## Tasting Notes

A brick-red colour. The nose reveals aromas of liquorice, very ripe black fruits as well as plums, mingling with touches of vanilla, cocoa and leather. Silky on the palate with medium structure. Complex and well-balanced.



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