

PAGOS
DEL REY

D.O. Toro

Caño Tempranillo Garnacha

Caño Tempranillo Grenache is made from only the very best Tempranillo and Grenache grapes. These two-grape varieties blend together to create a wine that's packed with the taste of cherry, mulberry and raspberry.

Region

Brimming with tradition, Toro D.O. is an exciting wine region nestled in the heart of Castile and León, in the northern Spanish province of Zamora. This D.O. is next door to Rueda's territory, and not far from Ribera del Duero and Rioja's. It is one of Spain's best kept secrets. Its wines inherit a long history, dating back to Roman settlements. In the middle ages, the wines enjoyed Royal privileges that allowed them to be exclusively sold in towns and cities. Even Christopher Columbus is said to have taken the wines of Toro on his expeditions to America. Toro qualified for the Denominación de Origen status in 1987. With its ancient vines, it is certainly one of Spain´s most promising regions for the production of red wines of impressive quality.

VARIETY **Tempranillo and Grenache coupage.**	STYLE **Still wine**
ALCOHOL GRADUATION **13,5%**	SERVING TEMPERATURE **Best between 14-16ºC**

Tasting Notes

Deep cherry red in colour with purple hues. This wine exhibits aromas of red fruits and fruit of the forest. Fruity on the palate with a long-lasting finish.

Food Pairing

Perfect to go with traditional home-made dishes such as roast beef or lamb or with a rich Spanish chorizo stew.

Technical Information

The Tinta de Toro (Tempranillo) and Grenache grapes are harvested from the end of September through to October. The two grape varieties are then fermented separately in stainless steel tanks at 24-26ºC to maximise the extraction of flavour and colour.