

A stylized map of Spain is shown in the upper right corner, with a specific region in the south highlighted in orange. The map is set against a dark red background with white and yellow decorative elements.

TORO

DENOMINACIÓN DE ORIGEN



Finca Lara Cosecha

D.O. Toro

Variety: Tempranillo

14,5 % Vol. 0,75 l

Tasting Notes

Attractive intense cherry color with violet edges. Intense and fruity aroma with delicate notes of licorice and ripe fruit. The palate is meaty, well structured and balanced, with sweet tannins. On the palate it is a long, modern, elegant and lively wine with personality. It stands out for its fruity and friendly character on the palate.

Recommendations

It is a very versatile wine that harmonizes with a large number of dishes, especially with red, white meats, cold meats, pizza or pasta. Serve between 12-14 °C.





Finca Lara Roble

D.O. Toro

Variety: Tempranillo

13 % Vol. 0,75 l

Tasting Notes

Cherry red color with ruby trim. Aromas of blackberries and currants on smoked wooden background. In the mouth it presents a perfect blend between anise and ripe fruit, with touches of tobacco and coconut. Vibrant and long mid palate.

Recommendations

It is a very versatile wine that harmonizes with a large number of dishes, especially with red, white meats, cold meats, pizza or pasta. Serve between 16-18 °C.





Finca Lara Crianza

D.O. Toro

Variedad: Tempranillo

13 % Vol. 0,75 l

Tasting Notes

Cherry red color with ruby trim. Aromas of blackberries and currants on smoked wooden background. In the mouth it presents a perfect blend between anise and ripe fruit, with touches of tobacco and coconut. Vibrant and long mid palate.

Recommendations

It is a very versatile wine that harmonizes with a large number of dishes, especially with red, white meats, cold meats, pizza or pasta. Serve between 16-18 °C.

