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Finca de Lara

Cosecha

Roble

Crianza



Finca Lara - Cosecha

PDO TORO
100% TEMPRANILLO
14,5 % VOL

TASTING NOTES

An attractive intense cherry-red colour with violet hues. An intense fruity aroma with delicate notes of licorice and ripe fruit. On the palate it is full-bodied, well structured, well-balanced and with sweet tannins. It is a long wine, with a modern style, elegant and lively with lots of personality. It's fruity character stands out and it is very pleasing on the palate.

RECOMMENDATIONS

A very versatile wine that goes well with a large number of dishes, particularly with red and white meats, sausages, pizza or pasta. Best served between 12-14 °C.





Finca Lara - Roble

PDO TORO
100% TEMPRANILLO
14,5 % VOL

TASTING NOTES

Cherry-red colour with ruby edging. Aromas of blackberries and gooseberries with a background of smoky timber.

On the palate a perfect ensemble is present between aniseed and ripe fruit, with hints of tobacco and coconut. Lively and long-lasting in the mouth.

RECOMMENDATIONS

It is a very versatile wine that goes well with a large number of dishes, particularly with red and white meats, sausages, pizza or pasta. Best served between 16-18 °C.



Finca Lara - Crianza

PDO TORO
100% TEMPRANILLO
14,5 % VOL

TASTING NOTES

An attractive intense cherry-colour with violet shades.

Selected from the oldest vines. Perfect combination of powerful fruity aromas (gooseberry, cherries, blackberries and earthy, milky aromas contributed by the ageing process and the characteristics that are brought to the wine by the barrel (tobacco, liquorice and cloves). On the palate it is complex and elegant.

RECOMMENDATIONS

Casseroles, meats, patés, cheeses, liver and endless combinations.
Best served between 16-18 °C.