

YEMAYA

TINTA DE TORO AGED IN BARRELS

Unique, silky and elegant

IN THE VINEYARD

D.O. Toro

It comes from selected well cared for vineyards that are over 90 years old, all with the same sandy stony soil.

IN THE WINERY

100% Tinto de Toro variety, selected in the vineyard and winery before being put into tanks.

Malolactic fermentation in French and Spanish oak 225 litre Bordeaux-type barrels.

Minimum 6 month ageing in French and Spanish oak barrels.

Resting in the bottle and in large crates with controlled temperature and humidity.

ON THE SENSES

APPEARANCE

Concentrated, bright purple colour, with violet edges.

NOSE

Intense aromas of mature red and black fruits, accompanied by balsamic and spicy nuances, that portray clarity and complexity.

MOUTH

Extremely velvety and sweet. The liquor flavours of the fruit are merged with the mild minerality, finishing with a spicy exotic note. A long, juicy and elegant finish that clings to the palate.

ON THE TABLE

Perfect to accompany appetizers with cured cheeses, foie and cold meats. Also good with grilled meats and red meat stews, as well as with oven baked fatty fish.

