



ARCO DE GUÍA – JOVEN RED TORO WINE

Vintage: 2003

Blend: 100% Tinta de Toro

Alcohol: 13.5%

Vinification : *Hand-Picked and destemmed then gently pressed.
16 day maceration and then fermented at medium temperature,
(22 Celcius degrees) in stainless steel tanks.*

Tasting notes: *Clean, lively and intense with bright ruby color and flavors of black raspberry and spice. The texture is medium bodied with substantial velvety tannins.*

Food Pairings: *Pairs well with red sauces, sausages and lean roasted beef.*

