

# MARQUÉS DE UROS

Aged Red Wine / D.O. Toro



la vieja cepa  
Bodegas y viñedos

**Grape variety:** 100% Tinta de Toro

**Winemaking:** Manual harvest of vineyards between 15-20 years. Selection of the best grapes in the vineyard and at the sorting table. Alcoholic fermentation in stainless steel tanks at controlled temperature. After that malolactic fermentation is made. Aged 4-6 months in French oak barrels.

**Alcohol:** 14,5% by Vol.

**Tasting notes:** Deep cherry **colour** and important purple hints. Bright and clean.

On the **nose**, the aroma is clearly marked by red fruit (mulberry and blackberry), typical from the variety.

In the **mouth** it feels balanced, with a good tannin structure and powerful. The aftertaste is remarkably persistent and significantly soft. Oak and wine are perfectly integrated.

**Pairing:** All kind of appetizers, BBQ meat and vegetables, roasted red meats, smoked meat, roast chicken, roast turkey, foie, italian and asian cuisine and semi-cured cheese. A versatile wine, perfect for by the glass and for food pairings.

**Serving temperature:** 15°C / 58°F



Denominación de  
Origen TORO



la vieja cepa — [lavieja Cepa.com](http://lavieja Cepa.com)

Designed by the top fine artist/illustrator Victoria Novak.  
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