

Malvid

Roble

Wine Type

Red Oak Age

Wine

Aging

6 months in French and American oak barrels

18 months in bottle

Designation of Origin

Toro

Grape Variety

100% Tinta de Toro

Alcohol Content

14,5 %. Vol.

Winemaking

Grapes are carefully selected at their peak ripeness from vineyards with pebble-stone soils. Fermentation takes place under controlled temperatures. The wine is aged for 6 months in French and American oak barrels, providing just the right amount of wood influence, followed by 18 months of bottle aging. It is a wine with both character and subtlety. Pairs well with grilled meats, smoked cheeses, mushrooms, and dishes with rich sauces.

Tasting Notes

Appearance: Deep, bright cherry-red color with a high layer and a purple rim.

Nose: Intense aromas of ripe red and black fruits, complemented by hints of vanilla and coffee.

Palate: Full-bodied, powerful, and well-balanced, with ripe fruit flavors and toasted notes.

Serving Temperature

16-18°



Explotaciones Vitivinícolas Lasecañas C.B. C/ Saleta, 10 - 47491 La Seca (Valladolid)

www.malvidlasecanas.es

