



Colegiata Malvasia 2021



MALVASIA CASTELLANA
(A LOCAL CLONE)
SOURCED FROM
33 ACRE VINEYARD
EL PENDON

HISTORY

Don Manuel Fariña was among the first to bottle Wines in Toro in the 70' and he singlemindedly fought to established the DO. He succeeded in 1987. As the first President of the Appellation he introduces quality controls to express the beauty of Tinta de Toro. His Son Manu "el Manutauro" became GM of the winery in 2019. Today they are the largest Family Run winery in Toro.

LAND + FARMING

With over 300 hectares of dry-farmed bush vines and trelised vineyards located in different parts of Toro - Bodegas Fariña has a large canvas to choose from to express "el terruar" of the Denominacion de Origen Toro.

Grown at an altitude of 2,200 to 2,500 feet - Vines are planted in aluvial sandy soil interspersed with rounded river stones and a deep layer of clay that retains water. The climate is Continental and extreme with long winters, some snow with temperatures dipping to the low 20's and short, intense 100+ degree summers.

THE WINE

COLEGIATA MALVASIA Despite being experts in red wines, Fariña never turned their back on their local white grape Malvasia Castellana. This wine is made from some of the oldest Malvasia vines in the region.

Very aromatic with notes of white flowers and local orchard fruit like apple and peach. It is clean, fresh, fruit forward with lively acidity. Green apples, mineral notes and a touch of peach lead to a very pleasant finish. Balanced, smooth and fresh on the palate.

PAIRING : Backed fish, soft cheese and unusually warm days.



"Malvasia Castellana in Toro"



"El Pendon Vineyard"



IMPORTED BY VINOS LIBRES WINE MERCHANTS, LLC.

UPC CODE: 8414318940095 12.5% ALCOHOL