



PRIMERO 2021



FARINA PRIMERO
A "TORO NOUVEAU"
PURE EXPRESSION OF A
TEMPRANILLO CLONE
CALLED "TINTA DE TORO"

HISTORY

Don Manuel Fariña was the first to bottle Wines in Toro in the 70' and he established the DO in 1987. As 1st President of the Appellation he introduces quality controls to express the beauty of Tinta de Toro. His Son Manu "el Manutauro" took over 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 trellised vineyards located in different parts of Toro - Bodegas Fariña has a large canvas to choose from to express the "terruar" of the region.

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 low 20's and short, intense 100+ degree summers.

THE WINE

PR1MERO de Fariña - is the first red wine bottled in Castilla y Leon every year - usually before November only a few months after harvest. The wine is made like a "Toro Nouveau" - whole clusters are pre-fermented to extract the essence of tinta de toro fruit and the wine is then made with 80% free run and 20% pressed juice. Result is a juicy, lively and fresh with forest floor fruit like cranberries and raspberry - with a solid structure and soft rocky tannins. Drink now or hold for 5 years. In Spain over 1,000 restaurants participate in the fiesta del Primero by pouring 5 Liter bottles of Pr1mero in late November. Each year an art competition is held to chose the new label.

PAIRING: Goat Cheese, Pizza, Roasted birds , brunch.



UPC CODE: XXXXXX 18% ALCOHOL

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