

**DESCRIPTION** Single-varietal 100% Verdejo, 100% Toro D.O.

**VINEYARD** Grapes exclusively from Toresanos vineyards, between 10 and 15 years old, located on gently undulating terrain, very gentle slopes, at altitudes of between 650 and 735 m. Worked with the greatest respect for the environment.

**HARVESTING** Hand picking begins by selecting the parcels to ensure that the grapes arrive at the winery with a natural balance of acidity and alcohol. In this way we are able to extract all of the fruity flavours during fermentation.

**WINEMAKING** After harvesting at dawn the grapes are destemmed and fermentation takes place in stainless steel vats at a low temperature so that all the fruity yeast strains work in optimal conditions to obtain the maximum varietal aromatic expression.

**ALLERGENS** Gluten Free. Contains sulfites.

**TASTING NOTES** This wine's authenticity comes from the terroir, from the fresh fruit in harmony with herbal hints, characteristic of the vineyards' setting. Straw yellow colour with greenish hues, clean and bright. Its density in the glass is clearly visible, together with its unctuous tears. Of medium intensity, notes of tropical fruits prevail, combining harmoniously with the scrubland aromas. Its mid-palate is lively, aromatic, with zesty acidity and a silky mouthfeel.

