



Granza Organic Toro

Made with Organically Grown Grapes

Winemakers: Bodegas Familiares Matarromera
Appellation: DO Toro
Location: Valdefinjas. Toro, Spain
Varietal(s): 100% Tinta de Toro
Ageing: 6 months in French and American barrels

Analytical Data: Alc. 14.5.% by Vol. · Res. Sugar 2 g/l · Acidity: 5.10 g/l
Serve at: 60-64°F
UPC: 1-85554 00008-6

Vineyard:
Finca La Calera, DO Toro Region.

Vinification:
10 - 14 days in stainless steel tanks at 78.8 °F

Terroir:
Sandy soil with limestone areas.

Training system:
Trellised vineyard. Traditional red wine making - organic.

Tasting Notes:
Smooth tannins encase the plum, cherry and menthol notes of this full-bodied red, with details of anise, spice and tar emerging on the plush finish.
Wine Spectator

This has an assertive, brash core of fleshy dark berries and plums. The palate has punchy, convincing blackberry flavor. Dense, fleshy and really delicious. From organically grown grapes. Drink or hold.
James Suckling

Highly aromatic aroma profile includes tangy blackberries, ripe raspberries, strawberry jam, cedar, and lingering spicy vanilla tones. It is quite rich and bold. Classic Toro grit and a tightness to its palate and structure. Notes of baked blackberry tart, rhubarb, cola, leather, and spice linger forever. Decanting is recommended.
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Enjoy with:
Equally aromatic or charred foods like grilled beef, blackened pork or salmon, earthy truffles and mushrooms, and food fired pizzas with cured meats and a charred crust.

Certification:
CCL Certificacion

Notes:
Only Indigenous Yeasts Used



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tastings.com by BTI - Gold Medal
92 points
GOLD Medal & Exceptional
Vintage: 2013

Wine & Spirits Magazine
Winery of the Year 2014