

**Almirez** 

Spain, Toro Vintage: 2023 Type: Red wine

**Grapes**: Tinta de Toro

Systembolaget's Art No: 70124

**About the Product**: Almirez can be ordered at Systembolaget, article 70124.

TES LA MONIA

**Producer:** Teso La Monja

**About the Producer**: In 2007, after a successful first phase of the field with Toro vineyard Numanthia Termes the family Eguren met their dream of founding a new property. Tass La Mania

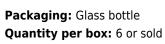
property: Teso La Monja.



An exclusive vineyard where the building blocks are based on experience, history, hard work and the passion for wine!

The Toro wine district is situated by the river Duero, west of Valladolid in Castile-Leon. The local grape sort that is grown here is named "Tinta de Toro", a variation of Tempranillo that give very low yields and which have adapted to extreme climatic conditions in the region. The weather goes from hot and dry summers to cold winters with heavy frosts and throughout the year a remarkable difference in temperature between day and night.

In Teso La Monjas vineyard soil consists of a mixture of sand, alluviallera and chalk with good drainage. Vinery Teso La Monja is one of the most striking phenomena in the Spanish wine history, whose merit lies with the family Eguren. They have



separately Volume: 750 ml Vintage: 2023 Alcohol: 14,5 %

**Serving Tempeture:** 16-18

°C

managed to create wines of Toro, which includes not only the "muscles" but has found a way in which both the structure, elegance and the subtle aromatic flavors emerge.

Color: dark ruby red

Aroma: Complex, very fruity and spicy aroma with roasted oak character, hints of

plum, rosemary, dark chocolate, tobacco and charcuterie.

Taste: Tannic, complex, very fruity and spicy wine with balanced oak character,

hints of plum, black cherry, tobacco and chocolate.

**Alcohol**: 14,5 %

Goes Well With: 🍽 🥂 📾

Aging: 12 months on French oak 225 L