



Packaging: Glass bottle
Quantity per box: 6 or sold separately
Volume: 750 ml
Vintage: 2023
Alcohol: 14,5 %
Serving Temperature: 16-18 °C

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.

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: 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, alluvial 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

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