



**Packaging:** Glass bottle  
**Quantity per box:** 12 or  
sold separately  
**Volume:** 750 ml  
**Vintage:** 2020  
**Alcohol:** 14,5 %  
**Serving Temperature:** 16-18  
°C

## Romanico

**Spain, Toro**

**Vintage:** 2020

**Appellation:** D.O. Toro

**Type:** Red wine

**Grapes:** Tinta de Toro

**Systembolaget's Art No:** [75709](#)



**About the Product:** Romanico can be ordered at Systembolaget, article [72494](#).

**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 purple

**Aroma:** Generous and youthful scent with hints of oak character, dark fruit, spices and licorice.

**Taste:** Full-bodied, tannic, very fruity wine with oak character and hints of dark fruit, plum, herbs and licorice.

**Alcohol:** 14,5 %

**Goes Well With:** 🍖 🍷 🍷 🍷

**Aging:** Six months on French oak.