



Packaging: Glass bottle
Quantity per box: 6 or
separatly
Volume: 750 ml
Vintage: 2015
Alcohol: 14,5 % %
Serving Temperture: 16-18
°C

Victorino

Spain, Toro

Vintage: 2015

Appellation: D.O. Toro

Type: Red wine

Grapes: 100 % Tinta de Toro

Systembolaget's Art No: [74011](#)

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 yieldsand 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

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: Dense purple in colour.

Aroma: Presents in the nose a great concentration of aromas of black fruit with brandy, spices and mineral nuances.

Taste: On the palate it is well structured, powerful, very expressive, creamy, rich and aromatic with smooth tannins.

Alcohol: 14,5 %

Goes Well With: 🍖 🍷

Production Method: Traditional method, 100 % de-stemmed

Aging: 18 months on new French Bardolaise