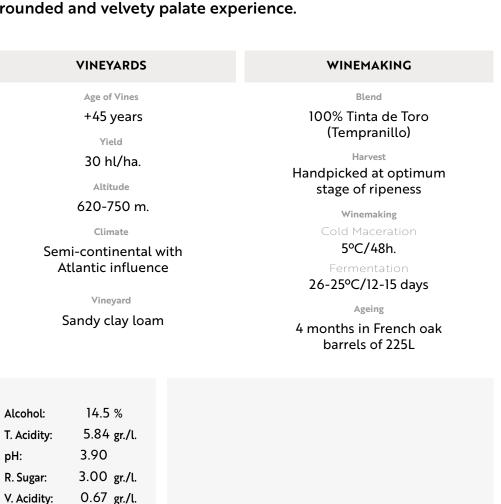
AVENTINO

121 Roble 2022 DO Toro

4 months of aging (121 days) in French oak barrels infuse this Tinta de Toro Tempranillo with the perfect harmony of fruit and wood, preserving the intensity and herbal notes of the fruit. The outcome is a rounded and velvety palate experience.









Ruby red color Medium-high layer



Intense Frank & clean



Marked & velvety tannin
Rich
Integrated oak notes
Very long aftertaste

Ruby red color, medium-high layer. Intense, frank and clean nose. On the palate it is warm with marked and velvety tannin. Rich, with well integrated oak notes. With very long aftertaste.