



Sangre de Toro Blanco 0.0 Alkoholfrei 2022

Sangre de Toro

Type	Alkoholfrei
Origin	Spain, Katalonien
Producer	Sangre de Toro Catalunya
Classification	DOQ
Expansion	12 months in 500 liter French barriques
Contents	75 cl
Vintage	2022
Enjoyment phase	up to 4 years
Serving temperature	16 - 18°C
Grape varieties	Garnacha Negra
Article no	21899920

Comments

The Lo Tumilet is matured for 12 months in French oak barrels with a capacity of 500 litres. 30-year-old Grenache vines planted on slate form the basis for this excellent wine. The slate soil is considered to be the component that gives Priorat its special quality.

Tasting notes

The essence of Priorat in a bottle. Ripe and concentrated, the nose is dominated by black fruits and light smoke aromas. On the palate it exemplifies modern Priorat, well defined, round, broad with great texture and freshness, long finish with lively acidity. A wine that only gets better with time.