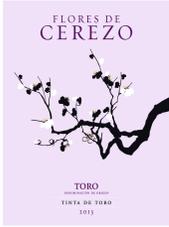


Volvoreta 'Flores de Cerezo'

(DO Toro)

100% Tinta de Toro



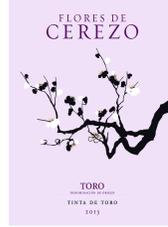
This wine comes from the younger vines of Volvoreta's organically and biodynamically grown Tempranillo, on their 38 acres of vines. The wine is fermented in stainless steel with only natural occurring yeasts, and then finished for five months in used French barrique, before the wine is bottled and released for a fresh wine to the market. This Toro shows bright and very expressive black and purple fruits, while still accentuating the earthy and gamey notes that are so prevalent in Maria's wines.

Bon Vivant

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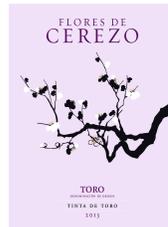
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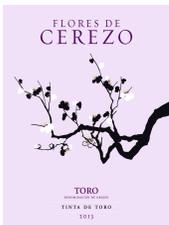
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