

GARCIA CARRION

SINCE 1890

PATA NEGRA



The area is characterized by the Duero River, which shapes the terrain into valleys and terraces. The altitude of the vineyards is between 620 - 840 m. The soil is formed by sandstone sediments and clays that give brown limestone soils on unconsolidated material. It has a continental and extreme climate with Atlantic influences.



ROBLE 2022



100% Tinta de Toro

14,5% Vol.

3 months in French oak barrels



TASTING NOTES

Deep red cherry color with purple rim. A resplendent plum, dark cherry and floral bouquet. The wine exhibits flavours of black cherries and mild cigar along with wet tea leaves. Long, spicy and fruity finish.



FOOD PAIRING

Perfect with grilled red meat, *bolognese* pasta and stewpot plates.



Best served at 16°C

We recommend drinking it during the current year to take advantage of its full potential.