



WINES

# Dominio del Bendito

## Las Sabias



### TECHNICAL DATA



**D.O.:** Toro

**Grape Varieties:** 100% Tempranillo

### WINEMAKING PROCESS



The fermentation-maceration takes place in small deposits of concrete covered by epoxy (4000-6200 liters) It usually last from 18 to 30 days.

Piegages, remontages are used more or less frequently depending on each and everyone of the diferent vat.

Aging: 16 months exclusively in French wood barrels of 225 liters. 15 % new barrels every year, the rest of 1 ,2, 3 wines.

### TASTING NOTES



Deep color and on the nose it is elegant and with a powerful note of blackberries, blueberry, cassis. The wine shows intense and complex aromas of blackfruits, wild berries, red fruits, cacao, green cofee and hints of violet.

The mouth is medium to full bodied with a seductive entrance. Luscious, opulent. The finish is marked by elegance, balance and aromas of great purity.

### FOOD PAIRING



We recommend to enjoy this wine with savoury dishes, roast lamb, grilled pork, suckling pig, mushrooms, risottos or rice dishes. Important to serve the wine at cool temperature, 13°C approx.

### LOGISTICS



Europallet

Cases of 6 bottles

Bottle Bar Code 8437010512490



VERY FINE VINOS  
EXPORT MANAGEMENT