

CABEÇA
DE TOIRO

**Cabeca de Toiro Reserva
Red**

Portugal

Intense garnet color with ripe red fruits with nice toasty notes aroma. Fruity, smooth and full-bodied with a harmonious ending flavor. Aged for 9 months in french oak and extended skin maceration and alcoholic fermentation at 82°F.

IMPORTED AND MARKETED BY
@winesellersltd www.winesellersltd.com

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