



SERIE NARANJA by Ramón Ramos

Bodega Ramón Ramos owns 60 hectares of vineyards of Tinta de Toro grape, small grain Moscatel and Malvasia. The vineyards are located between 605 and 700 m high, on poor sandy soils.

The average production per hectare is 4000 kg. The vineyards have disparate ages, 25 years old for the younger vineyards and up to 120 year old prefiloxerics for wines with ageing.

Serie Naranja is a free version of the work of Ramón Ramos.

As a tireless worker who questions his work every day, Ramon decided to create Serie Naranja few years ago, when he sees that part of his work does not fit into the strict rules and regulations of the DO.

They are limited production wines that come from the experience and intuition. Created by someone who has grown up between barrels and who is not satisfied with the present. Someone looking to the future and he does through this series.

With the Serie Naranja, he creates these radically different wines that do not respond to existing simple categories, but to the freedom to create and choose a path, without being the most comfortable, is the most satisfying.



Ramón Ramos Serie Naranja Tinto Ecológico Organic Wine – DO Toro

Variety	100% Tinta de Toro
Elaboration	Old vineyards, traditional bush pruning. Fermentation at controlled temperature. Aged for 6 months in oak.
Tasting Notes	Purple colour due to its youth. In nose, aromas of red fruits and red grenache from toro. Structured tannins. The palate is fruity, with hints of strawberry and raspberry.
Pairings	Recommended for meats, sausages, cheese, fish sauce.

