Manual Fariña is widely considered the founding father of the Toro region and the brand Fariña is synonymous with the region Toro all over the world due to his pioneering efforts in the 1970’s and 1980’s.
“By 2015, those areas that have traditionally produced Spain's finest wines (Ribera del Duero and Rioja) will assumed second place behind such up-and-coming regions as Toro, Jumilla and Priorat.” -Robert Parker Jr.
Dating back to 1942, Bodegas Fariña is the oldest winery in one of the most prestigious wine regions in Spain – TORO. Tipped by Robert Parker as one of the top 3 red wine regions in Spain, the region has recently gained superstar status thanks to the Farina family and their pioneering efforts.
Fariña’s pioneering efforts

His first change was to bring the harvest forward by almost a month. For hundreds of years the harvest began on the 12th October in Toro thus leading to heavy and very alcoholic wines (16 – 18%). Manuel realised that people wanted softer wines and that the high alcohol was not a characteristic of the Tinta de Toro grape, just a consequence of harvesting too late. He invested in modern stainless steel fermentation tanks, good quality barriques and took the utmost care in the vineyard especially the time of picking. He was also the first to introduce a de-stemmer to rid of the green notes in the wine. Modern Toro was born.
Vineyards – at the heart of Fariña’s quality

Since Fariña were the first in the region to begin replanting, they had the pick of the best sites in the region, long before the newcomers arrived. At the heart of Fariña lies their own 300 hectares of vineyard located in and around the town of Toro on the high flat plateau of Castilla y Leon. Constant innovation, quality control and dedication gives way to deeply flavoured, rich, well balanced wines with sweet tannins and intense flavours and colour which represent the true elegance of TORO wines. The range is wide and true to its terroir while still being great value for money – a factor the Fariña family considers of utmost importance. Fariña also has access to a large amount of incredibly old, pre-phyloxera, dry farmed, bush vineyards from their partner farmers with whom they have been working with for over 20 years, including one plot of 140 years old.
Winemaking

Fariña’s 100% commitment to quality has helped gain them the reputation of one of the premium producers of Toro wines and one of the most well respected wine making families in Spain. With a solid and wide range of Toro wines backed up by small parcels of experimental wines from a varied and eccentric list of grape varieties.
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