

TORRES



Sangre de Toro.



Vintage: 2013



DO: Catalunya



Grape varieties: Garnacha and Cariñena

Date grapes picked:

Garnacha : from 20th September

Cariñena: from 2nd October



Winemaking:

Number of days of skin contact: 2 weeks

Type of fermentation: stainless steel under controlled temperature.

Number of days of fermentation: 1 week

Fermentation temperature: 26°C

Ageing: 6 months in a mix of American and French oaks.

Bottling month: May 2014



Technical data:

Alcohol level: 13.5% vol

pH: 3.51

Total acidity: 5.2g/L (ac tartaric)



Stored under the right conditions, the wine will hold its potential for the next:

5-8 years



Available formats:

1.500 cl, 75 cl., 37,5 cl., 25 cl. and 18,75 cl.



Tasting notes:

Cherry red in color. Fresh, expressive and intense red fruit aromas with a subtle nuance of oak aging. Velvety on the palate.



Serving suggestions:

Perfect with stews, game, meat paellas and traditional mountain cuisine. Serve at 18°C.



Estate origin:

History:

Miguel Torres Carbó travelled the vineyards in search of the best grapes to make his dream a reality: to create a wine with an inimitable personality.