

TORRES



Gran Sangre de Toro



Vintage: 2010



DO: Catalunya



Grape varieties: Garnacha Tinta, Cariñena and Syrah

Date grapes picked:

Garnacha tinta: from 10th September 2010 onwards

Cariñena: from 15th September 2010 onwards

Syrah: from 15th September 2010 onwards



Winemaking:

Number of days of skin contact: 2 weeks

Type of fermentation: stainless steel under controlled temperature.

Number of days of fermentation: 7-14 days

Fermentation temperature: 30°C

Ageing: aged for 12 months in European oak

Bottling month: 18 March 2012



Technical data:

Alcohol level: 14 % vol

pH: 3.51

Total acidity: 5,2 g/L (as tartaric)



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

7-9 years



Available formats:

150 cl., 75 cl. and 35 cl.



Tasting notes:

Intense colour, aromas of blackberry and redcurrant jam enriched with notes of spices, and a silky palate of elegant complexity. On the poorest soils, the ancient Garnacha, Cariñena and Syrah vines find excellent growth conditions (highly limited production).



Serving suggestions:

Ideal with game dishes, ragout and spicy meat dishes. Serve at 17°C



Winemaker's comments:

Towards the end of the 1960s, my father decided to produce a wine with a well defined identity and a character of its own. Straight away we started experimenting with Garnacha Tinta (60%) and its usual partner, Cariñena (25%). The years passed and eventually we also added Syrah (15%). Thus, ennobled by ageing in oak, this wine was born with its intense colour and its rich and fruity aroma, enhanced by warm notes of spices (clove, pepper, vanilla) and a velvety and elegant palate.