

TORRES



# CORONAS

**Vintage:** 2011



**DO:** Catalunya



**Grape varieties:** Tempranillo and Cabernet Sauvignon

**Date grapes picked:**

Tempranillo: from September 23th onwards

Cabernet sauvignon: from September 21th onwards



**Winemaking:**

**Number of days of skin contact:** 10 days

**Type of fermentation:** stainless steel tanks, under controlled temperature

**Number of days of fermentation:** 1 week

**Fermentation temperature:** 25-26°C

**Ageing:** aged for 9 months in french and american oak

**Bottling month:** June 2013



**Technical data:**

**Alcohol level:** 13.5%

**pH:** 3.65

**Total acidity:** 5.1 g/L (as tartaric)



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

5-8 years



**Available formats:**

300 cl and 75 cl.



**Tasting notes:**

(September 2013) Deep, vivid color. Intensely fruity (cherry jam), it also displays herbaceous aromas (tobacco leaf) with undertones of toasted oak. A velvety palate and soft tannins that are also firm and aromatic (ripe fruit). The long finish reveals creamy notes.



**Serving suggestions:**

Ideal with red meats, creamy cheeses and traditional paellas. Serve at 17-18°C.



**Winemaker's comments:**

Coronas has and continues to bear silent witness to our history. My family began making the wine more than a hundred years ago. Today its quality is recognized in over 120 countries around the world.