

TORRES



Gran Coronas 2003



Appellation of origin: Penedès

Grape varieties:

85% Cabernet Sauvignon, 15% Tempranillo

Date grapes picked:

Cabernet Sauvignon (From 26 September onwards)

Tempranillo (From 15 September onwards)

Vinification:

Number of days of skin contact: 2 weeks

Number of days of fermentation: 7-8 days

Type of fermentation: Stainless steel under controlled temperature.

Fermentation temperature: 28-29°C

Length and type of aging:

Aged for 12 months in American and French oak casks

Month wine was bottled: April 2006

Technical data:

Alcohol level: 13.5 %

pH: 3.68

Acid level: 5.1 grs/l (as tartaric)

Approximate lifespan in a proper cellar: 8-10 years

Formats available: 37.5 cl / 75 cl / 150 cl

Tasting notes: Ever since its early days this wine has offered jammy aromas over a toasty background and elegant density.

Serving suggestions: The perfect accompaniment to starters (cured meats, vegetable rice dishes and paellas), as well as the finest meat and games recipes, without forgetting cheeses. Serve at 17°C. Properly cellared it will improve over the next 10 years.