

TORRES



# Gran Sangre de Toro 2000



**Appellation of origin:** Cataluña

**Grape varieties:**

60% Garnacha Tinta, 25% Cariñena, 15% Syrah

**Date grapes picked:**

Garnacha Tinta (From 24 September onwards)

Cariñena (From 26 September onwards)

Syrah (From 27 September onwards)

**Vinification:**

**Number of days of skin contact:** 2 weeks

**Number of days of fermentation:** 7-14 days

**Type of fermentation:** Stainless steel under controlled temperature.

**Fermentation temperature:** 30° C

**Length and type of aging:**

Aged for 12 months in a mix of Hungary and Nevers oak (25% new oak).

**Technical data:**

**Alcohol level:** 13.5%

**pH:** 3.5

**Acid level:** Total acidity 6.0 grs/l (as tartaric)

**Approximate lifespan in a proper cellar:** 7 - 9 years.

**Formats available:** 75 cl, 37.5 cl.

**Tasting notes:** (June 2002): The Mediterranean produces extraordinary wines of notable character. Southern Catalonia is a region of castles and mountains. Amidst its wheat fields and olive groves, on its poorest soils, excellent growing conditions are to be found for age-old Garnacha and Cariñena vines. With a yield of just 2 kg. of grapes per vine, these wines acquire an intense colour, an aroma of blackberry jams enriched by hints of spices and a silky palate.

**Serving suggestions:** Ideal with stuffed peppers, venison, stews and spicy meat dishes.