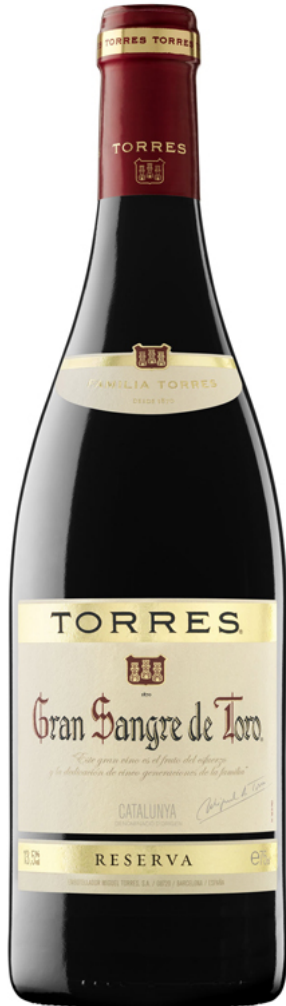


TORRES



# Gran Sangre de Toro 2002



**Appellation of origin:** Catalunya

**Grape varieties:**

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

**Date grapes picked:**

Garnacha Tinta (From 9 September onwards)  
Cariñena (From 21 September onwards)  
Syrah (From 9 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 Nevers oak (20% new oak).

**Technical data:**

**Alcohol level:** 13.5%

**pH:** 3.6

**Acid level:** Total acidity 5.2 grs/l (as tartaric)

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

**Formats available:** 75 cl, 37.5 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 and Cariñena vines find excellent growth conditions (highly limited production).

**Serving suggestions:** Ideal served at 18°C/65°F with stuffed peppers, game, casseroles, stews and spicy meat dishes.