

TORRES®



Gran Viña Sol 2004



Appellation of origin: Penedès

Grape varieties:

85% Chardonnay, 15% Parellada

Date grapes picked:

Chardonnay (From 31 August onwards)
Parellada (From 29 September onwards)

Vinification:

Number of days of skin contact: --

Number of days of fermentation: 2 weeks

Type of fermentation: Fermented in stainless steel tanks under controlled temperature.

Fermentation temperature: 16° C

Length and type of aging:

A third of the wine was fermented and aged for 5 months in new oak (Mix of Hungary and Nevers).

Month wine was bottled: From April 2005

Technical data:

Alcohol level: 13%

pH: 3.46

Acid level: 5 grs/l (as tartaric)

Approximate lifespan in a proper cellar: 2-3 years

Formats available: 37.5 cl, 75 cl

Tasting notes: Displays great aromatic intensity. Complex and silky on palate with elegant breadth.

Serving suggestions: Ideal with oysters, smoked salmon, seafood and fish dishes. Serve chilled (around 10°C).