

TORRES®



Nerola Syrah 2002



Appellation of origin: Catalunya

Grape varieties:

Syrah, Monastrell

Date grapes picked:

Syrah (From 15 September)
Monastrell (From 22 September)

Vinification:

Number of days of skin contact: 10 days

Number of days of fermentation: 7 days

Type of fermentation: Stainless steel tanks plus malolactic fermentation in barrels

Fermentation temperature: 28° C

Length and type of aging:

60% of the wine was aged for 12 months in a mix of Nevers and Allier oak.

Month wine was bottled: February 2004

Technical data:

Alcohol level: 13.5 %

pH: 3.6

Acid level: 5.2 grs/l. (as tartaric)

Approximate lifespan in a proper cellar: 7-9 years

Formats available: 75 cl.

Tasting notes: This wine offers good balance between fruity notes and a toasted background (mocha coffee) acquired during ageing in French oak casks. The nuances of spices and leather contribute to its fascinating aromatic complexity. On the palate it is velvety, with a firm and elegant body.