

TORRES



Nerola Xarel-lo 2002



Appellation of origin: Catalunya

Grape varieties:

Xarel.lo, Garnacha Blanca

Date grapes picked:

Xarel.lo (From 17 September)
Garnacha Blanca (From 21 September)

Vinification:

Number of days of skin contact: None

Number of days of fermentation: 15 days

Type of fermentation: Barrels and stainless steel

Fermentation temperature: 14-16°C

Length and type of aging:

Half of the wine has been fermented and aged for 6 months in new oak (Allier).

Month wine was bottled: March 2003

Technical data:

Alcohol level: 13%

pH: 3.26

Acid level: 6.1 grs/l. (as tartaric)

Approximate lifespan in a proper cellar: 3 years

Formats available: 75 cl.

Tasting notes: This wine offers pleasant citric (mandarin) and fruity (apple and peach) aromas, with hints of cinnamon. Ageing in French oak contributes to its aromatic complexity, expressed in delicate toasted, lactic and vanilla notes. On the palate it is long, dense and smooth, with pleasing fruity freshness.