

TORRES®



Nerola Xarel-lo 2003



Appellation of origin: Catalunya

Grape varieties:

Xarel.lo, Garnacha Blanca

Date grapes picked:

Xarel.lo (From 9 September onwards)

Garnacha Blanca (From 25 August onwards)

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: June 2004

Technical data:

Alcohol level: 12.5%

pH: 3.34

Acid level: 4.5 grs/l. (as tartaric)

Approximate lifespan in a proper cellar: 3 years

Formats available: 75 cl.

Tasting notes: Pale yellow colour with bright golden glints. Very spiritual, and expressive on the nose where fruit (peach, quince compote, wild strawberries) blend with spices (aniseed, vanilla). On the palate it unfolds with intense and agreeable smoky hints (vine smoke) and acidity that integrates well with sweet spices from the barrel. A well structured wine with a delicate persistency that exhibits Mediterranean balance and elegance.