

TORRES®



# Viña Esmeralda 2003



**Appellation of origin:** Penedès

**Grape varieties:**

85% Moscatel, 15% Gewürztraminer

**Date grapes picked:**

Moscatel (1st week of September )  
Gewürztraminer (4th week of September )

**Vinification:**

**Number of days of skin contact:** None

**Number of days of fermentation:** 2 weeks

**Type of fermentation:** Stainless steel under controlled temperature.

**Fermentation temperature:** 14°C

**Length and type of aging:**

No oak aging

**Month wine was bottled:** From November 2003 onwards

**Technical data:**

**Alcohol level:** 11%

**pH:** 3.31

**Acid level:** 5 grs/l (as tartaric)

**Approximate lifespan in a proper cellar:** 2 years

**Formats available:** 37.5 cl., 75 cl.

**Tasting notes:** Straw colour, with brilliant iridescences. Very rich aroma, with floral (rose and jasmine) and fruity (passion fruit and banana) highlights over a fine base of spices (lavender and vanilla). Fresh palate with smooth acidity. The floral and fruity notes are complemented by nuances of thyme, bay leaf and green apple.

**Serving suggestions:** Serve at 10-12° C. Sublime with an avocado and seafood cocktail and also with fish, melon and cured ham, pâtés, poultry and pork in a sweet sauce, etc.