

TORRES



# Coronas 2002



**Appellation of origin:** Catalunya

**Grape varieties:**

86% Tempranillo, 14% Cabernet Sauvignon

**Date grapes picked:**

Tempranillo (From 6 September onwards)

Cabernet Sauvignon (From 24 September onwards)

**Vinification:**

**Number of days of skin contact:** 10 days

**Number of days of fermentation:** 1 week

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

**Fermentation temperature:** 27-28°C

**Length and type of aging:**

Aged for 9 months in a mix of American and French oaks (50%).

**Month wine was bottled:** November 2003

**Technical data:**

**Alcohol level:** 13%

**pH:** 3.73

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

**Approximate lifespan in a proper cellar:** 5-8 years

**Formats available:** 18.75 cl / 25 cl / 37.5 cl / 75 cl / 150 cl

**Tasting notes:** Subtle cherry colour with brick red overtones. Elegant aroma, showing a delicate balance between varietal notes of forest fruits and liquorice, and spicy hints of oak. Well rounded palate with smooth varietal tannins. Will age well in bottle over the next few years, although it has already developed a silky palate after barrel-ageing.

**Serving suggestions:** Ideal with meat, stews, casseroles, and our traditional "paella". Perfect with creamy cheeses. Serve at 17-18°C.