

TORRES



Coronas 2003



Appellation of origin: Catalu a

Grape varieties:

86% Tempranillo, 14% Cabernet Sauvignon

Date grapes picked:

Tempranillo (From 26 September onwards)
Cabernet Sauvignon (From 15 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: From December 2004

Technical data:

Alcohol level: 13.5 %

pH: 3.76

Acid level: 4.8 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: Cherry colour with ruby and purplish tinges. Rich and expressive on the nose releasing a pleasant fruity perfume (cherry in eau-de-vie, black plums). Ripe grape skins reveal themselves in the complex base of aromas (green coffee, light inky traces, bay leaf). A direct wine, finely tuned by excellent ageing achieving a smooth and rounded palate that finishes with an exceedingly aromatic aftertaste.

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