

TORRES



De Casta 2004



Appellation of origin: Cataluña

Grape varieties:

65% Garnacha Tinta, 35% Cariñena

Date grapes picked:

Garnacha Tinta (From 16 September 2004 onwards)

Cariñena (From 29 of September 2004 onwards)

Vinification:

Number of days of skin contact: 24 hours

Number of days of fermentation: 15 days

Type of fermentation: Stainless steel under controlled temperature

Fermentation temperature: 16°-17°C

Length and type of aging:

No oak aging

Month wine was bottled: From December 2004 onwards.

Technical data:

Alcohol level: 13.5%

pH: 3.34

Acid level: Total acidity 5.4 grs/l (as tartaric)

Approximate lifespan in a proper cellar: 2 years

Formats available: 37.5 cl. / 75 cl

Tasting notes: Highly luminous raspberry colour, with ruby tinges. On the nose it is a symphony. The pleasant aroma of cherry jam blends with that of wild fruit (cranberries, strawberries) over a background reminiscent of pomegranate, butter (caramel toffee), green coffee beans and hints of marzipan. Masterly winemaking has managed to extract the perfumed flavours of grape skins to create a rosé with good acidity, and that is vinous and has plenty of character. A wine with identity, definitely a virtue in a rosé.

Serving suggestions: One of our most versatile wines, which goes especially well with informal food, such as pasta, vegetable dishes, picnics and traditional Spanish tapas. Serve chilled (about 10°C).