

TORRES



Viña Sol 2003



Appellation of origin: Penedès

Grape varieties:

100% Parellada

Date grapes picked:

Parellada (From the third week of September onwards)

Vinification:

Number of days of skin contact: None

Number of days of fermentation: 2 weeks

Type of fermentation: Stainless steel tanks, under controlled temperature.

Fermentation temperature: 15°C

Length and type of aging:

No oak aging.

Month wine was bottled: From November 2003 onwards.

Technical data:

Alcohol level: 11.50%

pH: 3.13

Acid level: Total acidity 5.2 grs/l (as tartaric)

Approximate lifespan in a proper cellar: 2-3 years

Formats available: 18.7 cl / 25 cl / 37.5 cl / 75 cl / 150 cl

Tasting notes: Fresh aroma with elegant notes of fruit. Fine acid structure giving a smooth, well-balanced palate. Notable, pleasing fruit backdrop (green apple, pineapple) enhanced by hints of spice (fennel).

Serving suggestions: Ideal as aperitif, or with rice dishes, fish and seafood. Serve slightly chilled (around 10°C).