



Coronas



Vintage: 2018

Type of wine: Red wine



DO: Catalunya



Grape varieties: Mainly Tempranillo and cabernet sauvignon

Date grapes picked:

Tempranillo: From the 13th of September

Cabernet sauvignon: From the 20th of 0 September



Winemaking:

Number of days of skin contact: 6 days

Type of fermentation: In stainless Steel under controlled temperature

Number of days of fermentation: 10 days

Fermentation temperature: 25-26°C

Ageing: In American and French oak of second use



Technical data:

Alcohol level: 13.5% vol.

pH: 3.55

Total acidity: 4.98 g/L (tartaric a.)

Residual sugar: 0,2 g/L - Internal data -

Allergy advice: Contains sulfites



Stored under the right conditions, the wine will hold its potential for the next:

5-8 years



Available formats:

150 cl, 75 cl, 37.5 cl and 18.75 cl



Tasting notes:

Dark cherry red with shades of garnet. Intense black fruit and forest fruit aromas with subtle herbaceous and spicy notes. Harmonious on the palate, with medium body and soft tannins.



Serving suggestions:

Excellent match for roasted or grilled lamb. Pairs beautifully with tomato-sauce-based dishes and creamy cheeses. Serve at 16–18°C.



Story:

Juan Torres Casals was born in 1865 and represents the second generation of Bodegas Torres. Determined and driven by a vision for the future, he registered the Coronas brand on February 7th, 1907, thus creating a wine that would make history in Spain.



Weather conditions:

The climate conditions throughout the growth season resulted in a rather late harvest. The spring was very rainy and cool, the summer was mild, save for a ten-day heat wave, and the final stage of maturation was cooler than normal. The grapes were in good condition. Slow maturation contributed to the color and concentration of the reds.