

TORRES®



Gran ViñaSol



Vintage: 2017

Type of wine: White wine



DO: Penedès



Grape varieties: Chardonnay

Date grapes picked: From the 16th of August



Winemaking:

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 15 days

Fermentation temperature: 16°C

Ageing: Most of the wine was aged on its lees for 5 months. 5% of the wine was barrel fermented and aged in new oak for 5 months.

Bottling month: Mayo de 2018



Technical data:

Alcohol level: 13.5% vol.

pH: 3.22

Total acidity: 5.2 g/L (tartaric a.)

Residual sugar: 0.6 g/L

Allergy advice: Contains sulfites



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

2-3 years



Available formats:

75 cl and 37.5 cl



Tasting notes:

Brilliant, clear gold color. Fine tropical fruit aromas (passion fruit) with elegant vegetative notes (fennel) and a lactic nuance. The palate is flavorful and intense, exquisite on the finish, full and with lots of fruit.



Serving suggestions:

Excellent with fish, paella and turkey. Serve at 12°C.



Story:

Over 40 years ago, the Torres family began adapting international varieties to the local climate. Today the intensity of our Mediterranean Chardonnay reflects the innovative character and success of that decision.



Weather conditions:

A dry, warm year. The cool winter and mild spring gave way to a generally hot summer, especially in June. In terms of precipitation, the winter was wetter than the year before, whereas spring saw normal amounts of rain, and the summer was very dry, as was September, with less rainfall than in previous years