

Sangre de Toro



RESERVA

Vintage: 2015

 **DO:** Catalunya

 **Grape varieties:** Mainly Garnacha and Syrah

Date grapes picked:

Garnacha: From the 7th of September

Syrah: From the 2nd of September

 **Winemaking:**

Number of days of skin contact: 2 weeks

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 7-14 days

Fermentation temperature: 30°C

Ageing: In oak during minimum 12 months

Length of bottle ageing before release: Minimum 12 months

 **Technical data:**


Alcohol level: 14% vol.

pH: 3.61

Total acidity: 5.1 g/L (tartaric a.)

Residual sugar: 0.5 g/L

Allergy advice: Contains sulfites

 **Stored under the right conditions, the wine will hold its potential for the next:**
7-9 years

 **Available formats:**
150 cl, 75 cl and 37.5 cl

 **Tasting notes:**

Opaque, dark cherry red. Exquisite forest fruit aroma (blackberry) with delicate notes of spices. Intense, warm, well structured, and very flavorful.

 **Serving suggestions:**

Excellent with wild game, and meat seasoned with spices. Serve at 15–16°C.

 **Story:**

A legendary wine, with more than half a century to its name, made from Spanish vineyards specifically selected by our winemakers.

 **Weather conditions:**

A year with a relatively dry vegetative cycle and sporadic rainfall in September. The winter was cold, followed by a mild spring and a very hot July. Red varieties saw lower yields, but reached excellent ripeness. Mild temperatures during the ripening period (August and September).