

TORRES



# Sangre de Toro



**Vintage:** 2016

**Type of wine:** Red wine



**DO:** Catalunya



**Grape varieties:** Mediterranean varieties, particularly Garnacha and Cariñena

**Date grapes picked:**

Garnacha: From the 8th of September

Cariñena: From the 29th of September



**Winemaking:**

**Number of days of skin contact:** 8-10 days

**Type of fermentation:** In stainless steel under controlled temperature

**Number of days of fermentation:** 1 week

**Fermentation temperature:** 26°C

**Ageing:** In American and French oak during 6 months

**Bottling month:** June of 2017



**Technical data:**

**Alcohol level:** 13.5% vol

**pH:** 3.57

**Total acidity:** 5.2 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:**

5-8 years



**Available formats:**

150 cl, 75 cl, 37.5 cl, 25 cl and 18.75 cl



**Tasting notes:**

Deep opaque cherry red. Clean fruit aroma (raspberry) with delicious notes of quince jam. Velvety, lush, warm on the palate with good firm structure.



**Serving suggestions:**

Pairs perfectly with stews, wild game, meat paellas and hearty, traditional mountain cuisine. Serve at 17°C.



**Story:**

Miguel Torres Carbó travelled the vineyards in search of the best grapes to make his dream a reality: to create a wine with an inimitable personality.



**Weather conditions:**

The year was quite dry during the winter and vegetative period, particularly in the Penedès region. The winter was mild, and temperatures in the spring and summer were normal. September started out rather warm, but cooled down as the month wore on. Sporadic rainfall aided the maturation of late-ripening varieties, which had experienced water stress, as did the generally good weather.