

TORRES



Gran Coronas



Vintage: 2017

Type of wine: Red wine



DO: Penedès



Grape varieties: Cabernet sauvignon and tempranillo

Date grapes picked:

Cabernet sauvignon: From the 21th of September

Tempranillo: From the 29th of August



Winemaking:

Number of days of skin contact: 2 weeks

Type of fermentation: In stainless Steel under controlled temperature

Length of alcoholic fermentation: 7-8 days

Fermentation temperature: 28-29°C

Ageing: Minimum 12 months in French oak (30% new)

Length of bottle ageing before release: Minimum 12 months



Technical data:

Alcohol level: 14,5% vol.

pH: 3,69

Total acidity: 4,8 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:

8-10 years



Available formats:

150 cl, 75 cl and 37.5 cl



Tasting notes:

Dark cherry red color with garnet highlights. Intensely fruity (blueberries, cassis) with delicate spicy (black pepper) and balsamic notes. A balanced and nicely structured palate with ripe tannins well rounded by aging in excellent oak.



Serving suggestions:

An excellent match for meat, including slow-cooked stews and meat served in sauces or reductions. Try it with portobello mushrooms or strong cheeses like gouda. Serve at 16–18°C.



Awards:

· 92 points, JamesSuckling.com 2021 (Hong Kong)



Story:

We began experimenting with international varieties more than 50 years ago. By blending Cabernet Sauvignon and Tempranillo, followed by prolonged oak aging, we created one of the family's finest wines.



Weather conditions:

The vintage saw a warm, dry growth season. After a cold winter, the spring started out mild, followed by a hotter-than-usual summer. In terms of precipitation, the winter was wet, spring saw normal amounts of rain, and the summer was very dry. Under these conditions, the grapes ripened much earlier than usual.