

TORRES®



Gran Coronas

Vintage: 2015

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 14th 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: 7-8 days

Fermentation temperature: 28-29°C

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

Length of bottle ageing before release: 12 months minimum



Technical data:

Alcohol level: 14% vol.

pH: 3.65

Total acidity: 4.9 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:

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:

Perfect with meat or cheese. Serve at 16–18°C.



Story:

We began experimenting with new 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:

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).