

TORRES®



Viña Esmeralda

Vintage: 2015



DO: Catalunya



Grape varieties: Garnacha

Date grapes picked:

From 7th of September



Winemaking:

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 15-20 days

Fermentation temperature: 14-17°C

Ageing: Aged on its lees for 4 months

Bottling month: From February of 2016



Technical data:

Alcohol level: 12,5% vol

pH: 3,18

Total acidity: 5,89 g/L (a. tartaric)

Residual sugar: 1,4 g/L Miguel Torres SA Laboratory data

Allergy Advice: Contains sulfites



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

2 years



Available formats:

75 cl



Tasting notes:

Ethereal, pale pink color. A delicate, subtle (confected rose) aroma with lovely fruit (banana). Light and airy on the palate with an elegant citrus touch on the finish.



Serving suggestions:

From a Caprese salad to smoked fish, sushi, Asian food, salmon or tuna tataki. Also lovely with meat carpaccio or goat cheeses.



Story:

The Mediterranean breeze blends with the scent of roses, which grow around our vineyards further inland, to bring us our most cherished gem: Viña Esmeralda.



Weather conditions:

A year with a relatively dry vegetative cycle and sporadic rainfall at the beginning of the harvest.

The winter was cold, followed by a mild spring and a very hot July that pushed the harvest forward.