

TORRES®



Gran Coronas 2007



Appellation of origin: Penedès

Grape varieties:

85% Cabernet Sauvignon, 15% Tempranillo

Date grapes picked:

Cabernet Sauvignon (From 19 September onwards)

Tempranillo (From 18 September onwards)

Vinification:

Number of days of skin contact: 2 weeks

Number of days of fermentation: 7-8 years

Type of fermentation: Stainless steel under controlled temperature.

Fermentation temperature: 28-29°C

Length and type of aging:

Aged for 12 months in French oak (30% new oak)

Month wine was bottled: March 2010

Technical data:

Alcohol level: 14.25%

pH: 3.53

Acid level: 5.4 g/L (as tartaric)

Approximate lifespan in a proper cellar: 8-10 years

Formats available: 37.5cl./ 75cl./ 150cl./ 150cl./ 150cl.

Tasting notes: It has aromas of jam, with a silky elegance in the mouth.

Serving suggestions: Perfect with charcuterie and meat dishes. Serve at 17°C

Winemaker's comments: More than 40 years ago we started experimenting with new varieties. Using 85% Cabernet Sauvignon and 15% Tempranillo, combined with long aging in oak, we created one of the family's best wines.