

TORRES®



Nerola White 2008



Appellation of origin: Catalunya

Grape varieties:

Xarel.lo, Garnacha Blanca

Date grapes picked:

Xarel.lo (From 17 September onwards)

Garnacha Blanca (From 2 September onwards)

Vinification:

Number of days of fermentation: 15 days

Type of fermentation: Barrels and stainless steel

Fermentation temperature: 14-16°C

Length and type of aging:

30% of the wine has been fermented and aged for 6 months in french and american oak

Month wine was bottled: July 2009

Technical data:

Alcohol level: 13.1 %

pH: 3.16

Acid level: 6.5 g/L (tartaric)

Residual sugar: 2.3 g/L

Approximate lifespan in a proper cellar: 3 years

Formats available: 75 cl.

Tasting notes: Pale yellow with touches of gold. Fresh and fruity (dried apricots and pear, together with hints of citrus). Broad and balanced on the palate, it's creamy with fine acidity. A dry, pleasant finish.

Winemaker's comments: For more than 20 years, The Torres family has avoided using chemical pesticides and herbicides in its vineyards. Nerola, however, is the first wine scrupulously made with ecological agricultural methods, fruit of a love of nature and the determination to preserve the environment.

Serving suggestions: Perfect for accompanying creams of vegetable, rice dishes (with gravy or risotto style) and white fish with sauces made with single cream or dried fruits. Serve at 11°C.