

TORRES®



Ibéricos 2008



Appellation of origin: Calificada Rioja

Grape varieties:

100% Tempranillo

Date grapes picked:

Tempranillo (From the beginning and middle of October. Manual harvest)

Vinification:

Number of days of skin contact: 18 days

Number of days of fermentation: 1 week

Type of fermentation: Stainless steel tanks, under controlled temperature.

Fermentation temperature: 26-28°C

Length and type of aging:

12 months in American and French oak barrels. Part in new barrels.

Month wine was bottled: August 2010

Length of bottle aging before release: 5 months under controlled temperature.

Technical data:

Alcohol level:14%

pH:3.59

Acid level:5.67 g/L (as tartaric)

Approximate lifespan in a proper cellar:2-7 years

Formats available:75 cl./ 3 L/ 3000cl./ 75cl.

Tasting notes:Bigarreau cherry colour. Intense nose with traces of plum and black fruit compote accompanied by dark-roasted spice notes from aging in barrel. Sweet on the attack with mild tannins. Long, spiced aftertaste.

Serving suggestions:Owing to the tannic and fruity characteristics, this wine pairs well with a great variety of meat dishes including roasts and game. Serve between 14-16°C.

Winemaker's comments:Ibéricos, takes its name from the Iberian Peninsula, a land of lonely oaks and ancient vineyards. This noble wine from the Torres family, made with the tempranillo varietal, is aged for 12 months in oak barrels and for a long time in the bottle. Thus, the wine speaks to us of the land it comes from and its origins with aromas of forest fruits and spices. On the palate, it speaks to us of the passing of time, smooth, elegant and long.