

TORRES



# Gran Viña Sol 2010



**Appellation of origin:** Penedès

**Grape varieties:**

85% Chardonnay, 15% Parellada

**Date grapes picked:**

Chardonnay (From 26th August onwards)

Parellada (From 20th September onwards)

**Vinification:**

**Number of days of skin contact:** --

**Number of days of fermentation:** 15 days

**Type of fermentation:** Fermented in stainless steel tanks under controlled temperature.

**Fermentation temperature:** 16° C

**Length and type of aging:**

A third of the wine was fermented and aged for 5 months in new oak (European).

**Month wine was bottled:** 18 February 2011

**Technical data:**

**Alcohol level:**13.5%

**pH:**3.35

**Acid level:**5.3 g/L (as tartaric)

**Approximate lifespan in a proper cellar:**2-3 years

**Formats available:**37.5 cl, 75 cl

**Tasting notes:**In the 1960s, we started experimenting with barrel fermentation in French oak. And so our Gran Viña Sol was born; de result of blending 85% Chardonnay with 15% Parellada. It has lovely aromas of ripe peaches and an elegant finish with vanilla notes.

**Serving suggestions:**Excellent with fish, paella and turkey. Serve at 11°C