

TORRES®



# Sangre de Toro 2009



**Appellation of origin:** Catalunya

**Grape varieties:**

Garnacha Tinta, Mazuelo

**Date grapes picked:**

Garnacha Tinta (From 10th September 2009 onwards)

Mazuelo (From 14 September 2009 onwards)

**Vinification:**

**Number of days of skin contact:** 2 weeks

**Number of days of fermentation:** 1 week

**Type of fermentation:** Stainless steel under controlled temperature.

**Fermentation temperature:** 28/30° C

**Length and type of aging:**

Aged for 6 months in a mix of American and French oaks

**Month wine was bottled:** 21 January 2010

**Technical data:**

**Alcohol level:** 13.5 %

**pH:** 3.45

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

**Approximate lifespan in a proper cellar:** 5 - 8 years

**Formats available:** 18.75 cl / 25 cl / 37.5 cl / 75 cl / 150 cl

**Tasting notes:** Picota cherry red. Roasting notes with ripe black fruits and preserves. Smooth attack with rounded tannins on a base of strawberry and blackberry jam.

**Serving suggestions:** Perfect with stews, game, meat paellas and traditional mountain cuisine. Serve at 18°C.

**History:** In the year 1954 my father, Miguel Torres, was already seeking out the most prized red grapes of the region, Garnacha and Cariñena, to create a different wine that would express the authentic character of the land. This led to the birth of "Sangre de Toro", whose name is inspired by Baccus, Roman god of wine, known in ancient times as "Son of the Bull".