

TORRES



# Viña Esmeralda 2010



**Appellation of origin:** Catalunya

**Grape varieties:**

Moscatel, Gewürztraminer

**Date grapes picked:**

Moscatel (From 9th September 2010)

Gewürztraminer (From 17th September 2010)

**Vinification:**

**Number of days of fermentation:** 2 weeks

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

**Fermentation temperature:** 14°C

**Length and type of aging:**

**Month wine was bottled:** 20/10/2010

**Technical data:**

**Alcohol level:** 11.5%

**pH:** 3.23

**Acid level:** 6.5 g/L (as tartaric)

**Residual sugar:** 7.8g/L

**Approximate lifespan in a proper cellar:** 2 years.

**Formats available:** 18.7cl/ 37.5cl./ 75cl

**Tasting notes:** This wine takes its name from the emerald colour of the Mediterranean and is made from the varieties Moscatel de Alejandría (85%) y Gewürztraminer (15%). It offers floral aromas of passion fruit and banana.

**Serving suggestions:** Sublime with seafood cocktails, fish and patés. Serve at 11°C.