

TORRES



Coronas 2008



Appellation of origin: Catalunya

Grape varieties:

86% Tempranillo, 14% Cabernet Sauvignon

Date grapes picked:

Tempranillo (From 12 September 2008 onwards)

Cabernet Sauvignon (From 26 September 2008 onwards)

Vinification:

Number of days of skin contact: 10 days

Number of days of fermentation: 1 week

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

Fermentation temperature: 27-28°C

Length and type of aging:

Aged for 9 months in french and american oak

Month wine was bottled: 11 January 2011

Technical data:

Alcohol level: 13.98 %

pH: 3.50

Acid level: 5.1 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: Coronas is unmistakable for its intense colour and lush aromas of cherry and black plums on a background of green coffee. It is aged in oak barrels to achieve a soft, rounded sensation on the palate with a big finish

Winemaker's comments: Coronas has been and continues to be a silent testimony to our history. My family decided to make this wine more than 100 years ago, combining the varieties of Tempranillo and Cabernet Sauvignon. Today its quality is recognised in more than 120 countries across the world

Serving suggestions: Ideal with red meats, creamy cheeses and traditional paellas. Serve at 17-18°C