

TORRES®



ViñaSol®



Vintage: 2013



DO: Catalunya



Grape varieties: parellada and garnacha

Date grapes picked:

Parellada: from 23th september

Garnacha: from 2nd september



Winemaking:

Number of days of skin contact: none

Type of fermentation: stainless steel tanks, under controlled temperature

Number of days of fermentation: 2 weeks

Fermentation temperature: 16°C

Ageing: no oak ageing.

Bottling month: The bottling is done on customers' demand.



Technical data:

Alcohol level: 11.5% vol.

pH: 3.25

Total acidity: 5.0 g/L (as tartaric)



Available formats:

75 cl, 37,5 cl, 25 cl and 18,75 cl



Tasting notes:

(Dec. 2013) In the lively, brilliant freshness of its youth, the wine offers white floral notes and delicious fruit aromas (citrus, green apple, peach). Smooth and silky on the palate with delicate acidity.



Serving suggestions:

Excellent as an aperitif and accompaniment for rice dishes, seafood and fish. Serve chilled (around 10°C).



Winemaker's comments:

Back in 1962, having just finished my winemaking studies, I was keen to offer the family some knowledge. So, in a small winery in the mountains of the Penedès, we fermented parellada grapes at low temperature for the first "Viña Sol" came into being.