

TORRES®



Viña Esmeralda

Vintage: 2013



DO: Catalunya



Grape varieties: Moscatel and Gewürztraminer

Date grapes picked:

Moscatel: from the 5th of September

Gewürztraminer: from the 11th of October



Winemaking:

Type of fermentation: stainless steel under controlled temperature.

Number of days of fermentation: 2 weeks

Fermentation temperature: 16°C

Ageing: none

Bottling month: 12th November 2013



Technical data:

Alcohol level: 11% vol.

pH: 3,21

Total acidity: 6,1 g/L (as tartaric)



Available formats:

75 cl., 37,5 cl. and 18,75 cl.



Tasting notes:

(Dec. 2013) Intense, full of sensual fresh fruit aromas along with exquisite notes of white flowers (orange blossom). Elegant and smooth on the palate with delicate acidity reminiscent of citrus. The delightful character of the Muscat grape comes through on the finish.



Serving suggestions:

Sublime with seafood cocktails, fish and patés. Serve at 11°C.