

TORRES®



Gran ViñaSol.



Vintage: 2012



DO: Penedès



Grape varieties: Chardonnay and Parellada

Date grapes picked:

Chardonnay: from 20th August onwards

Parellada: from 14th september onwards



Winemaking:

Type of fermentation: fermented in stainless steel tanks under controlled temperature.

Number of days of fermentation: 15 days

Fermentation temperature: 16°C

Ageing: a third of the wine was fermented and aged for 5 months in new oak (European).

Bottling month: April 15th 2013



Technical data:

Alcohol level: 13.5% vol

pH: 3.24

Total acidity: 5.70 g/L (acid tartaric) - unofficial analysis



Stored under the right conditions, the wine will hold its potential for the next:

2-3 years



Available formats:

75 cl



Tasting notes:

(september) Good aromatic intensity characteristic of the Chardonnay variety. It offers up delicate floral, herbaceous and fruity (peach and apricot) notes, in addition to the aromas of toasted bread and vanilla denoting its brief aging in oak. The palate is rich and sweet, accompanied by delicate acidity. An immensely complex wine with a long finish.



Serving suggestions:

Excellent with fish, paella and turkey. Serve at 11°C.