

TORRES®



SAN VALENTÍN.



Vintage: 2013



DO: Catalunya



Grape varieties: Parellada

Date grapes picked:

Parellada: from 23th of september onwards



Winemaking:

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

Number of days of fermentation: 15 days

Fermentation temperature: 16-17°C

Bottling month: the bottling is done on customers' demand



Technical data:

Alcohol level: 10.5 % vol.

pH: 3.14

Total acidity: 5.3 g/L (as tartaric)



Available formats:

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



Tasting notes:

(February 2014) Intense, fragrant and floral. Sweet notes of ripe fruit (banana, peach, pineapple in syrup) meet citrus aromas (lemon). The fruit acidity adds an elegant touch. Perfumed finish.



Serving suggestions:

A delicious accompaniment to milder flavoured shellfish and crustaceans such as clams and spider crab, or fish in sweet sauces. Ideal with sweet pastries. Serve chilled (about 8°C).