

TORRES®



Viña Esmeralda

Vintage: 2015

Type of wine: Rosé wine

 **DO:** Catalunya

 **Grape varieties:** Garnacha

Date grapes picked:
From 7th of September

 **Winemaking:**

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 15-20 days

Fermentation temperature: 14-17°C

Ageing: Aged on its lees for 4 months

Bottling month: From February of 2016

 **Technical data:**

Alcohol level: 12,5% vol

pH: 3,17

Total acidity: 4,5 g/L (a. tartaric)

Residual sugar: 1,3 g/L

Allergy Advice: Contains sulfites

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

 **Available formats:**
75 cl

 **Tasting notes:**

Pale, ephemeral pink in color. Delicate, subtle aroma of confectioned rose and fruit (banana). The palate is light, airy, with an elegant citrus finish.

 **Serving suggestions:**

Excellent with everything from a Caprese salad to smoked fish, sushi, Asian food, salmon or tuna tataki. Also a good match for meat carpaccios and goat cheeses.

 **Story:**

The Mediterranean breeze blends with the scent of roses, which grow around our vineyards further inland, to bring us our most cherished gem: Viña Esmeralda.

 **Weather conditions:**

A year with a relatively dry vegetative cycle and sporadic rainfall at the beginning of the harvest.

The winter was cold, followed by a mild spring and a very hot July that pushed the harvest forward.