

WALTRAUD

VINTAGE: 2020

TYPE OF WINE: White wine

DO: Penedès

GRAPE VARIETY: Riesling

WINEMAKING

Type of fermentation: In stainless Steel under controlled temperature

Length of alcoholic fermentation: 15 days

Fermentation temperature: 16°C

Bottling month: Febrero de 2021

TECHNICAL DATA

Alcohol level: 11,5% vol.

pH: 2,73

Total acidity: 5,9 g/L (tartaric a.)

Residual sugar: 8,2 g/L

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 3-4 years

AVAILABLE FORMATS

75 cl

TASTING NOTES

Radiant, pale gold colour. Elegant in its varietal expression (orange blossom) with terpenic notes (citrus, lemon rind) that are very characteristic of the Riesling variety. Silky as it unfolds across the palate and very refined, which makes the potent, firm persistence (a superb white wine) that lasts until the finish all the more surprising.

SERVING SUGGESTIONS

Pairs beautifully with oysters and shellfish. A superlative match for fish, rice dishes, pasta with marinere sauce, duck in sweet sauce, etc. Serve at 9-11°C.

LEGACY

M. A. Torres: "During the late 1970s, when we began making Rieslings, my father suggested we register the Waltraud brand in recognition of the work my wife had done in the German market."



WALTRAUD

TERROIR

Soil

Deep, reddish calcareous clay soils that are moderately well drained and have a high water holding capacity, which allows white wines to achieve their full aromatic expression.

Weather conditions

The 2020 vintage saw abundant rainfall in spring, whereas conditions during the summer were very dry. Although temperatures were generally normal, they were irregular during the first part of the year.

Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 629 mm

Temperature

Annual average (historical): 13,4°C

Annual average (current vintage): 13,5°C