

WALTRAUD

VINTAGE: 2022

TYPE OF WINE: White wine Organic

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

TECHNICAL DATA

Alcohol level: 12% vol.

pH: 2.83

Total acidity: 6.8 g/L (tartaric a.)

Residual sugar: 7.9 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

Pale straw colour, bright and clean. Lively and zesty on the nose, with delicious citrus notes (lemon, tangerine), and aromas reminiscent of lemongrass coming through. A Riesling at its most expressive. Silky in texture, with rich sensual extract, character, and a firm personality that persists throughout the long mid-palate and finish.

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 Fransola harvest was relatively normal compared to the central areas of Penedés, because of better weather conditions. The drought and high temperatures had less of an impact on this vineyard due to the more continental climate and the deep clay soils, which have a good water holding capacity. The spring was mild and rather dry, followed by a comparatively hot summer with little rainfall. By contrast, the ripening period saw milder temperatures and sporadic precipitation, which allowed for slower and more even fruit maturation. The quality of the harvest was good with perfectly healthy grapes that displayed good sugar levels.

Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 375 mm

Temperature

Annual average (historical): 13.4°C

Annual average (current vintage): 14.4°C