

WALTRAUD



VINTAGE: 2024

TYPE OF WINE: Organic and regenerative white wine

DO: Penedès

GRAPE VARIETY: Riesling

WINEMAKING

Type of fermentation: In stainless steel tanks under temperature control

Length of alcoholic fermentation: 15 days

Fermentation temperature: 16°C

TECHNICAL DATA

Alcohol level: 11.5% vol.

pH: 2.86

Total acidity: 7.44 g/L (tartaric a.)

Residual sugar: 8 g/L - Internal data -

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

Straw colour, delicate and bright. Delicate on the nose with fine floral notes (orange blossom) and fruity notes (lemon) and a background reminiscent of gingerbread. On the palate, it is flavourful and luscious, with a silky texture and a delicious flow.

SERVING SUGGESTIONS

It is ideal with oysters and seafood. Unbeatable when paired with fish, rice dishes, pasta with seafood sauce or duck with sweet sauce. Serve between 9 and 11°C.

LEGACY

Miguel A. Torres: "At the end of the 1970s, when we started producing Riesling wines, my father suggested that we register the Waltraud brand, as recognition for the work carried out by my wife in the German market."



TERROIR

Soil

Deep clay-limestone soils, reddish in colour, with moderate drainage and high water retention capacity, which allow the maximum aromatic expression of white wines.

Weather conditions

During 2024, the temperature followed an irregular cycle, being globally almost one degree above average, but adjusting to the usual average during the vegetative and maturation cycle.

Precipitation was below average. Although the rains at the end of the vegetative and maturation cycle mitigated the deficit, there was a reduction in production.

Precipitation

Annual average (historical): 536 mm

Annual total (current vintage): 489.1 mm

Temperature

Annual average (historical): 13.4°C

Annual average (current vintage): 14.2°C