Coronas
Crianza

Vintage: 2023

DO: Catalunya

Grape varieties: Primarily Tempranillo and Cabernet Sauvignon

Winemaking:

Type of fermentation: In stainless steel tanks under temperature control
Ageing: In used American and French oak for at least 12 months
Length of bottle ageing before release: Minimum 12 months

Technical data:

Alcohol level: 13.5% vol.
Residual sugar: 0.6 g/L - Internal data -
Certified vegan wine

Tasting notes:

Dark cherry colour with garnet hues. Intense aromas of black fruits and forest fruits, with subtle vegetal and spicy notes. Harmonious on the palate, with medium body and smooth tannins.

Serving suggestions:

Ideal for pairing with roasted meats, especially lamb. Also with traditional paella, classic tapas, cheeses and cold cuts. Serve at 16-18ºC.

Story:

Juan Torres Casals was born in 1865 and represents the second generation of Bodegas Torres. A fighter with great foresight, on the 7th of February 1907, he registered the Coronas brand, thus creating one of the wines that have made history in our country.