


Sangre de Toro



ORIGINAL

Vintage: 2024

 **DO:** Catalunya

 **Grape varieties:** Primarily Garnacha and Cariñena

Date grapes picked: From the 10th of September

 **Winemaking:**

Number of days of skin contact: 1 week

Type of fermentation: In stainless steel tanks under temperature control

Length of alcoholic fermentation: 1 week

Fermentation temperature: 24°C

Ageing: 20% of the wine ages in used barrel, 14% French and 6% from the East, for 6 months

Bottling month: October 2025

 **Technical data:**

Alcohol level: 13.5% vol.


pH: 3.58

Total acidity: 4.8 g/L (tartaric a.)

Residual sugar: 3.51 g/L

Allergy advice: Contains sulfites

Certified vegan wine

 **Stored under the right conditions, the wine will hold its potential for the next:**
5-8 years

 **Available formats:**
150 cl, 75 cl, 37.5 cl, 25 cl and 18.75 cl

 **Tasting notes:**

Dark cherry colour. Delicious aroma of red fruits (strawberries) with a spicy note (black pepper). On the palate, it is warm, firm, with fine acidity.

 **Serving suggestions:**

Perfect with stewed and game meats, as well as with spicy dishes. Meat paellas and semi-cured cheeses pair very well. Serve at 15°-17°C.

 **Story:**

Since the first harvest in 1954, we have carefully selected the vineyards to produce a wine that is now legendary and of inimitable personality.

 **Weather conditions:**

The 2024 harvest was rather early with lower production due to droughts in previous years. The weather was variable, with heavy rain in spring and a mild summer. Vegetative cycle temperatures were similar to 2023, but cooler during ripening. Rainfall was closer to normal, exceeding previous years. Ripening was correct, reaching optimal levels in each case. The good health of the grapes allowed for the production of fresh and aromatic reds, with good acidity and very balanced on the palate.