

VINTAGE: 2025

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

Bottling month: January 2026

TECHNICAL DATA

Alcohol level: 11% vol.

pH: 2.90

Total acidity: 7 g/L (tartaric a.)

Residual sugar: 6.9 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

Beautiful straw colour, bright and delicate. Seductive on the nose, with subtle floral notes (orange blossom) and exotic fruits (lychees). On the palate, it is intense, silky and full of flavours (citrus, sweet spices). Delicious.

SERVING SUGGESTIONS

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

LEGACY

Miguel A. Torres: "In the late 1970s, when we started producing Riesling wines, my father suggested registering 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 a high water retention capacity, allowing the maximum aromatic expression of white wines.

Weather conditions

During 2025, temperatures remained average throughout the year, with the exception of the beginning of the year and the summer months, with June being the warmest in the past 21 years. Precipitation was very close to average values, although with an irregular distribution, notably a 40% reduction during the ripening cycle. Rainfall was particularly abundant in March, July, and December.

Precipitation

Annual total (current vintage): 543.8 mm

Temperature

Annual average (current vintage): 13.9°C