

TORRES®



# Sangre de Toro®



**Vintage:** 2015

**Type of wine:** Red wine



**DO:** Catalunya



**Grape varieties:** Mediterranean varieties, particularly Garnacha and Cariñena

**Date grapes picked:**

Garnacha: From the 7th of September

Cariñena: From the 24th of September



**Winemaking:**

**Number of days of skin contact:** 2 weeks

**Type of fermentation:** In stainless steel under controlled temperature

**Number of days of fermentation:** 1 week

**Fermentation temperature:** 26°C

**Ageing:** In American and French oak during 6 months

**Bottling month:** July of 2016



**Technical data:**

**Alcohol level:** 13.5% vol

**pH:** 3.82

**Total acidity:** 4.9 g/L (a. tartaric)

**Residual sugar:** 1.2 g/L

**Allergy advice:** Contains sulfites



**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:**

Deep cherry red. Rich aroma of dark berries (wild blackberries) with ripe (dried plums) and toasted (roasted coffee) notes. An intense, warm, succulent palate with an echo of licorice on the finish.



**Serving suggestions:**

Pairs perfectly with stews, wild game, meat paellas and hearty, traditional mountain cuisine. Serve at 17°C.



**Story:**

Miguel Torres Carbó travelled the vineyards in search of the best grapes to make his dream a reality: to create a wine with an inimitable personality.



**Weather conditions:**

A year with a relatively dry vegetative cycle and sporadic rainfall in September. The winter was cold, followed by a mild spring and a very hot July. Red varieties saw lower yields, but reached excellent ripeness. Mild temperatures during the ripening period (August and September).