TORRES

1870

Coronas

Vintage: 2016

Type of wine: Red wine

DO: Catalunya

Grape varieties: Mainly Tempranillo and Cabernet sauvignon

Date grapes picked:
Tempranillo: From the 5th of September
Cabernet sauvignon: From the 26th of September

Winemaking:

Number of days of skin contact: 6 days
Type of fermentation: In stainless steel under controlled temperature
Number of days of fermentation: 10 days
Fermentation temperature: 25-26ºC
Ageing: In Americano and French oak during 12 months
Length of bottle ageing before release: Minimum 12 months

Technical data:

Alcohol level: 13.5% vol.
pH: 3.59
Total acidity: 4.9 g/L (tartaric a.)
Residual sugar: 0.3 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 and 18.75 cl

Tasting notes:
Dark cherry red with shades of garnet. Intense black fruit and wild berry aromas with subtle vegetative and spicy notes. Harmonious on the palate, with medium body and soft tannins.

Serving suggestions:
Pairs perfectly with meat, creamy cheeses and traditional paella. Serve at 16–18ºC.

Story:
Juan Torres Casals was born in 1865 and represents the second generation of Bodegas Torres. Determined and driven by a vision for the future, he registered the Coronas brand on February 7th, 1907, thus creating a wine that would make history in Spain.

Weather conditions:
The year was quite dry during the winter and vegetative period, particularly in the Penedès region. The winter was mild, and temperatures in the spring and summer were normal. September started out rather warm, but cooled down as the month wore on. Sporadic rainfall aided the maturation of late-ripening varieties, which had experienced water stress, as did the generally good weather.