



# Coronas



**Vintage:** 2017

**Type of wine:** Red wine



**DO:** Catalunya



**Grape varieties:** Mainly tempranillo and cabernet sauvignon

**Date grapes picked:**

Tempranillo: From the 29th of August

Cabernet sauvignon: From the 21st 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:** 25-26°C

**Ageing:** In American and French oak during 9 months



**Technical data:**

**Alcohol level:** 13.5% vol.

**pH:** 3.5

**Total acidity:** 5.18 g/L (tartaric a.)

**Residual sugar:** 0.5 g/L - Internal data -

**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 16–18°C.



**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:**

A vintage with a warm, dry vegetative cycle. After a cold winter, the beginning of spring saw mild temperatures, and the summer was warmer than usual. In terms of precipitation, the winter was rainy, whereas the spring saw normal levels, and the summer was very dry. Under these conditions, the grapes ripened much earlier than usual.