

TORRES



Coronas



Vintage: 2019

Type of wine: Red wine



DO: Catalunya



Grape varieties: Mainly tempranillo and cabernet sauvignon

Date grapes picked:

Tempranillo: From 7th of September

Cabernet sauvignon: From 13th of September



Winemaking:

Number of days of skin contact: 6 days

Type of fermentation: In stainless steel under controlled temperature

Length of alcoholic 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: 3.54

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

Residual sugar: 0.5 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 18.7 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 roasted meat, especially lamb. Great with 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:

The 2019 vintage saw a late harvest due to climate conditions. After a rather dry winter, the growth season began with some rainfall and cooler temperatures. The summer was generally dry with moderate temperatures and only a handful of really hot days in July. Thanks to slow and even fruit maturation most of the varieties reached optimal ripeness. Perfectly healthy grapes have resulted in excellent red wines, albeit with a 10% decrease in quantity.