

Sangre de Toro



ORIGINAL

Vintage: 2018

 **DO:** Catalunya

 **Grape varieties:** Mediterranean, mainly Garnacha y Cariñena

Date grapes picked:

Garnacha: From the 4th of September

Cariñena: From the 2nd of October

 **Winemaking:**

Number of days of skin contact: 1 week

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 2019

 **Technical data:**

Alcohol level: 13.5% vol.

pH: 3.56

Total acidity: 5.2 g/L (tartaric a.)

Residual sugar: 0.8 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:**

Dark cherry red color. Exquisite red fruit (strawberry) aroma with a spicy note (black pepper). Warm and firm on the palate, with delicate acidity.

 **Serving suggestions:**

Perfect with stews, game, meat paellas and traditional mountain cuisine. Serve at 14-15°C.

 **Story:**

Made from carefully selected vineyards, this iconic wine has stayed true to its incomparable personality since the first vintage in 1954.

 **Weather conditions:**

Due to climate conditions throughout the growth season, the vintage saw a rather late harvest. The spring was very rainy and cool, the summer was mild, save for a ten-day heat wave, and the final stage of maturation was cooler than normal. The grapes were in good condition. Slow maturation contributed to the color and concentration of the reds.