



# Coronas



**Vintage:** 2015

**Type of wine:** Red wine



**DO:** Catalunya



**Grape varieties:** Mainly Tempranillo and Cabernet Sauvignon

**Date grapes picked:**

Tempranillo: From the 14th of September

Cabernet sauvignon: From the 21st of September



**Winemaking:**

**Number of days of skin contact:** 10 days

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

**Number of days of fermentation:** 10 days

**Fermentation temperature:** 25-26°C

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

**Length of bottle ageing before release:** At least 12 months



**Technical data:**

**Alcohol level:** 13.5% vol.

**pH:** 3.67

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

**Residual sugar:** 0.4 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 ruby red color. Concentrated aroma of forest fruit (blueberries, blackberries) and spices (clove) with a note of charred oak. Warm and vinous on the palate with lush body and juicy tannins nicely refined by oak aging.



**Serving suggestions:**

Ideal para acompañar las carnes, quesos cremosos y la tradicional paella. Servir a 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 year was quite dry during the winter and vegetative period, particularly in the Penedès region. 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.