

# TORRES, MAS DE LA ROSA



## DESCRIPTION

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Beautiful dark hue with good depth of colour. Deep and fragrant, with seductive aromas of forest fruit (blueberry jam) and a delicate hint of orange rind. Dense, lush, velvety, rich in fruit extract, with elegant tannins.

## VINIFICATION

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Date of the grapes picked: 16-17 of October. Winemaking: Number of days of skin contact: 12-14 days. Type of fermentation: In stainless steel under controlled temperatures. Number of days of fermentation: 11 days. Fermentation temperature: 26°C. Aging: In French oak barrels for 16 months.

## AWARDS

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- 2021 - Wine Spectator : 95/100

## ADDITIONAL INFORMATION

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Grape variety: Cariñena, Garnacha Tinta  
Brand: Torres  
Country: Spain  
Area: Priorat  
Color: Red  
Category: Wine  
Flavor profile: Elegant, Fruity, Lively  
Alcohol percentage: 14.5