

TORRES, MALPASTOR MAGNUM



DESCRIPTION

Deeply opaque, dark ruby red colour. Intense and fascinating on the nose, revealing rich fruit notes (black cherries, blackberry jam) and pleasant toasty nuances (cocoa, roasted coffee) with sensual dried fruit (dates) undertones. Flavourful on the palate, well structured, with fine, juicy tannins. Lively and brimming with flavour, it leaves a spicy (green pepper) note as it unfolds on the palate.

VINIFICATION

Ageing: One month of fine lees ageing in concrete vats followed by another three months in oak barriques. The wine completes its maturation in French and American oak barriques for at least 12 months. 7% ages in new oak.

UNIQUE SELLING POINTS

- It remains in contact with its fine lees for one month in concrete tanks and three months in American and French oak barrels, where it continues ageing for at least another 12 months.
- The Rioja DOCa appellation is one of Spain's most famous areas for vine growing and is full of potential since it allows the production of high-quality wines with unique personality and great ageing potential.
- It ages for at least six months in the bottle, refining the wine and making it velvety and silky.

ADDITIONAL INFORMATION

Grape variety: Tempranillo
Country: Spain
Area: Rioja
Category: Wine
Flavor profile: Spicy,Rich,Full Bodied
Alcohol percentage: 14