

TORRES, MAS DE LA ROSA



DESCRIPTION

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

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

- 2021 - Wine Spectator : 95/100

ADDITIONAL INFORMATION

Grape variety: Cariñena, Garnacha Tinta
Brand: Torres
Country: Spain
Area: Priorat
Color: Red
Category: Wine
Flavor profile: Elegant, Fruity, Lively
Alcohol percentage: 14.50