



DESCRIPTION

Powerful with black cherries, blueberries, coffee and intense tannins.

VINIFICATION

The skin stays with the must for 10-15 days. The wine undergoes 100% malolactic fermentation in wooden barrels. Then 15-18 months in French oak barrels. 40% new oak and 60% used oak.

UNIQUE SELLING POINTS

- The first Costers del Segre wine from Torres.
- Single vineyard.
- Limited production.
- Legend says that large barrels mysteriously disappeared. Some said that angels took them to great heights.

AWARDS

2021 - Wine Spectator : 93/100

ADDITIONAL INFORMATION

Grape variety: Cariñena,Garnacha Tinta,Syrah
Brand: Torres
Country: Spain
Area: Costers Del Segre
Color: Red
Category: Wine
Flavor profile: Fruity,Full Bodied,Soft
Alcohol percentage: 14.50