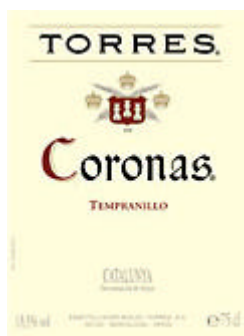




Coronas

wine Red - Traditional

DO Catalunya



WINE

Description

The traditional Tempranillo variety is the basis of Coronas, ennobled with a small proportion of Cabernet Sauvignon.

Gastronomy

Delicious with meat, stews, casseroles, and traditional Spanish paella. Perfect with creamy cheeses.

Tasting Notes

Delicate floral aromas over a background of very ripe fruit (blackberry and strawberry), oak and truffles. Its tannins have a fruity, meaty structure that evolves into velvety touches of smoke and spices acquired during ageing.



GRAPE

Cabernet Sauvignon

This is the emperor of the red varieties, originally from Bordeaux, it is cultivated in our Upper and Central Penedès vineyards as well as in Conca de Barberà and in the heart of the Chilean Central Valley.

They produce Torres's most famous red wine: Mas La Plana. The wines we make from Cabernet Sauvignon are at the forefront of Spanish red winemaking.

The berries are small and spherical, thick and hard skinned, with a profoundly dark pigment. Its pulp is firm, juicy and of an astringent, its flavour reminiscent of violets and blackcurrants.

It is characterised by its dense and aristocratic tannins, its deep colour, complex fruity aromas, elegant structure and its ability to age wonderfully.

It has an intense, deep colour, is tannic when young but when it opens it develops a panoply of flowery aromas (violet and rose), fruit (damsons, cassis, raspberries, blackberries) and vegetal aromas (green pepper, untoasted coffee).

Tempranillo

This is a traditional Spanish variety, known locally in Catalonia as Ull de Llebre (hare's eye). It is cultivated in Central Penedès and inland in



Catalonia and many other parts of Spain.

Its berries are moderately sized, with good dark colour and a hard skin. It produces rich alcohol, moderate fruity acidity, attractive aromatic perspectives (black plums, cherries, raspberries) and are excellent when aged.