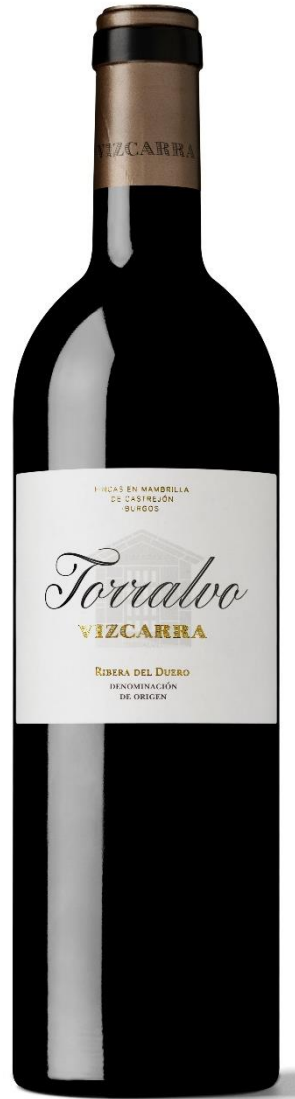


TORRALVO



VARIETIES | 100% Tinto fino (The local name for the tempranillo grape)

SOIL TYPE (S) | sand, gravel and clay-limestone

VINIFICATION | **Harvesting:** Picked by hand and placed in 15kg crates
Maceration: destemmed before fermentation, 25 days maceration with pumping over three times per day at a temperature of 28°C.
Malolactic fermentation: in new oak French barrels

AGEING | 17-18 months in French oak barrels

ALCOHOL

14,50%

TOTAL ACIDITY

4,80 g/L

RESIDUAL SUGAR

2,2 g/L.

PRODUCTION | 30,000 bottles

FORMAT | 75cl. - Wooden cases of 6 bottles - 150 cl. 300 cl.

TASTING NOTES | **APPEARANCE** | **NOSE** | **PALATE**

Cherry Color, garnet edge | Spicy bouquet, creamy oak, mineral, red fruit, ripe fruit, complex. | Powerful tasty, toasted, ripe tannins & balanced

SHIPMENT DETAILS | Pallet size: 120 x 80 x 175 cm
Cases of 6 bot. Weight 8,5 kg

PALLET DETAILS | 10 cases per level · 6 levels. Total 600 bottles / 100 cases
Total Weight 850 kg.