

FAMILIA TORRES



GRAN CORONAS, DO Penedès — 2019

Gran Coronas represents a monumental turning point in innovation for Familia Torres. Miguel A. Torres went against regional norms, planting Cabernet Sauvignon in Penedès in the 1960s, when most plantings were to local white varieties. Miguel A.'s recognition for producing quality Cabernet Sauvignon brought Gran Coronas to become a benchmark wine for the region. By blending Cabernet Sauvignon and Tempranillo, followed by prolonged oak aging, one of the family's finest wines is created.

2019 VINTAGE NOTES:

The weather in 2019 caused the harvest to be delayed. There was not much rain in the winter, but there was some rainfall and cooler temperatures during the growing season. The summer was mostly dry and moderate in temperature, with only a few very hot days in July. Since the fruit matured slowly and evenly, most of the varieties reached ideal ripeness. The grapes were very healthy, resulting in excellent red wines. However, there was a 10% decrease in the amount produced.

VINEYARDS:

Varietal Composition: Cabernet Sauvignon and Tempranillo, fruit from Mas la Plana vineyard blended with younger vineyards in the area

Appellation: DO Penedès

Harvest Dates: Cabernet Sauvignon: From September 13th
Tempranillo: From September 7th

VINIFICATION:

Fermentation: In stainless steel under controlled temperature for 7-8 days

Winemaking: 2 weeks maceration; 12 months aging in French oak (30% new)

Bottling Aging: 12 months minimum

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.6

Total Acidity: 5 g/L

Residual Sugar: 0.5 g/L

TASTING NOTES:

Dark cherry red color with garnet highlights. Intensely fruity (blueberries, cassis) with delicate spicy (black pepper) and balsamic notes. A balanced and nicely structured palate with ripe tannins well rounded by aging in excellent oak.

