

FAMILIA TORRES



GRAN CORONAS 2015

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.

2015 VINTAGE NOTES:

A year with a relatively dry vegetative cycle and sporadic rainfall in September. The winter was cold, followed by a mild spring and a very hot July. Red varieties saw lower yields, but reached excellent ripeness. Mild temperatures during the ripening period (August and September).

VINEYARDS:

Varietal Composition: 85% Cabernet Sauvignon and 15% Tempranillo, fruit from Mas la Plana vineyard blended with younger vineyards in the area

Appellation: DO Penedès

Harvest Dates: Cabernet Sauvignon: From September 21
Tempranillo: From September 14

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: 3.65

Total Acidity: 4.9 g/L

Residual Sugar: 0.5g/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.



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