

Torremaciel Young



Description

A very structured wine with a persistent palate that invites you to drink. Its strong colour is surprising considering its vintage. It is without doubt one of those great wines worth remembering.

Tasting

Visual Phase: Intense, bright cherry-red with claret edges.

Nose Phase: Red fruits, spicy notes.

Taste Phase: Powerful, tasty, balsamic.

Pairing:

Red meat, game, roasts, rice dishes, seasonal vegetables, seasonal white asparagus, candied salads, cured cheeses, Iberian ham, cured Iberian pork loin.

Composition:

Varieties:

Tempranillo: 80%

Graciano: 15%

Carignan: 5%

Percentage alcohol: 13,5°

Total acidity: 6.0 gr/l

Volatile acidity: 0.50 gr/l

PH: 3.47

Free SO₂: 25 mg/l

Reducing sugars: 1.8 gr/l

Production:

Fermentation temperature: 27°

Maceration: First, cold maceration before the alcoholic fermentation after which another maceration is performed.

Fermentation time: 25 days

