

Torremaciel Crianza



Description

This wine is surprising on the palate with its combination of barrel ageing and the expressiveness the Carignan grapes give it. It has structure and intense volume when swallowed but at the same time is very easy to drink.

Tasting

Visual Phase: Intense cherry, claret edge.

Nose Phase: Ripe fruit, spices, creamy oak.

Taste Phase: Powerful, tasty, balsamic.

Pairing:

Red meat, white meat, game, roasts, grilled oily and semi-oily fish, rice dishes, seasonal vegetables, cured and blues cheeses, Iberian ham.

Composition:

Varieties:

Tempranillo: 70%

Graciano: 25%

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

Type of barrel: French and American oak.

Time in barrel: 18 months

