

# Torremaciel Reserva



## 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, seasonal vegetables, cured cheeses, Iberian ham, cured Iberian pork loin.

## Composition:

**Varieties:**

**Tempranillo:** 65%

**Graciano:** 30%

**Carignan:** 5%

**Percentage alcohol:** 13,5°

**Total acidity:** 6,0 gr/l

**Volatile acidity:** 0,50 gr/l

**PH:** 3,47

**Free SO<sub>2</sub>:** 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

**Time in bottle:** 18 months

