TORRES

1870

Verdeo

Vintage: 2019

Type of wine: White wine

DO: Rueda

Grape variety: Verdejo

Date grapes picked: From the first week of Setember

Winemaking:

Number of days of skin contact: 3 hours of skin contact
Type of fermentation: In stainless steel under controlled temperature
Number of days of fermentation: 15 days
Fermentation temperature: 14ºC
Bottling month: From February of 2020

Technical data:

Alcohol level: 13% vol.
pH: 3.19
Total acidity: 5.57 g/L (tartaric a.)
Residual sugar: 0,3 g/L - Internal data -
Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next:
2-3 years

Available formats:
150 cl and 75 cl

Tasting notes:
Pale gold color. Fragrant, clean and crisp, with delicate vegetative (fennel), spicy (anise) and fruit (passion fruit) notes. Silky but firm on the palate with fine fruit acidity.

Serving suggestions:
Ideal for aperitif, it also goes perfectly with shellfish and fresh fish in exotic sauces. Serve at 8-10ºC.-

Weather conditions:
The 2019 vintage saw very little rainfall during the winter 2018–spring 2019 period. During the early summer, the nights were quite warm, which brought the harvest forward by more than a week compared to the 2018 vintage. Both factors brought about an average decrease in production of 20% in the appellation of origin compared to a normal year, which was partially compensated by several new vineyards entering their productive life.