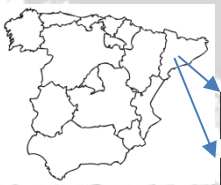
TORELLÓ
VITICULTORS

GRAPE GROWERS SINCE 1395
SPARKLIING WINE PRODUCERS SINCE 1951
100% OWN VINEYARDS
100% ORGANIC FARMING
100% MANUAL HARVEST
VINIFIED AT THE STATE
SPECIALIZED IN LONG AGING SPARKLINGS



DO Penedès

A sweet, monovarietal, late vintage red wine

TORELLÓ VITTIOS MERLOT 2015

Grape varieties: 100% Merlot, over matured, from our vineyards of Can Miquel de les Planes. Vineyards prepared to obtain a very low production and where health has been monitored very well throughout the vegetative cycle.

Harvest: 2015. In Can Martí estate the harvest was marked by a winter in which we received an intense snowfall at the beginning of February that was very beneficial. The snow supposes a reserve of water and its melting provides a very favourable irrigation effect. A dry spring with smooth temperatures gave way to a very hot summer, especially in the month of July, and some timid rain in August. All the varieties showed a perfect state of health and resulted in excellent quality still wines and base wines for the sparklings.

Grapes harvested by hand, at their optimum point of maturity, and transported in small tractors or in boxes of 25kg to the pressing area.

Production: Sweet wine of late harvest. The harvest was done in October, at which time the grapes reached the probable 17.5º of sugar - Only the grapes that acquired the desired degree of dehydration were chosen.

In the production of Vittios it is only used the bleeding. The aging of the wine takes place in French oak barrels (vosgues) for 12 months. Bottling and subsequent aging in the bottle.

Vol.: 14%

PRESENTATION:
- 50 cl

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Cherry red color, with a rich edging and a dense sensation. With tinted tear formation.

On the nose, it is intense and complex, with a warm feeling with memories of ripe fruit, grape seed, cherries, blackcurrant and delicate touches of cocoa.

The entry into the mouth is seductive, elegant, with dry touches concealed between sweetness and freshness. The polished tannin and the persistent aftertaste of black fruit, makes a lively and exciting wine.

Ideal food pairings:
Cheeses, dry fruits and sweets, type: chocolates, biscuits and puff pastry.