

FINCA TORREA

2020

D.O. Ca. Rioja

VARIETY USED

Tempranillo

ALC./VOL. **15.1°**

Total acidity 3,2

pH **3,58**
IP **69**

AGEING

Aged for 20 months in French oak barrels.

FOOD PAIRING

This wine pairs well with all kinds of meat dishes: roasts, cooked with mushrooms, spicy dishes... It is a perfect match for free-range chicken and for poularde casserole. It can also accompany strongly flavoured fish dishes with very flavoursome, aromatic sauces, such as sea bream, or cod in tomato and red pepper sauce. It is also ideal with red tuna fish.

BEST SERVED AT

Between 16° and 18°C

TASTING NOTES

Very intense, lively cherry red colour. Highly intense aromas on the nose with notes of fresh and well ripened red and black fruit, balanced with balsamic notes from ageing in French oak barrels. Explosive fruit on the palate..



FEATURES

In the heart of Elciego, where Marqués de Riscal was founded in 1858, Finca Torrea is made today. It is a wine born in the very place where the history of the house began: the original 1860 winery, surrounded by the old vineyards that have always stood alongside it.

That is why Finca Torrea is a Vino de pueblo, a wine that is 100% Elciego, embodying its landscape, its soil and its history. It is the purest expression of Marqués de Riscal's origins and of the singular character of this corner of southern Rioja Alavesa.

2020 VINTAGE

A hot and rainy autumn with average temperatures 1.5°C above the norm. Little rainfall during the winter although at the start of the vines' growing cycle the accumulated rainfall was actually higher than that of an average year.

Budburst was on 7 April at a time of high temperatures which encouraged rapid vegetative development. On 16 June there was a hailstorm which mainly affected the Navaridas district.

Due to the meteorological conditions encountered over the summer, the risk of fungal diseases was very high so special attention had to be given to controlling them. Véraison began on 22 July, a date which can be regarded as normal for the zone.

Harvesting began selectively on 10 September and the resulting harvest can be characterised as having a high content in the substances responsible for the colour and high sugar levels.

CONTAINS SULPHITES

