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Tasting Note

The wine is a vivid shade of pale gold. Delicious fruit aromas (fresh grape, ripe banana, figs, etc.) Rich, silky and viscous on the palate with delicately persistent flavors.

Winery information

The Torres family evokes its passion for viticulture, oenology and environmental respect in its wines. Habitat is a wine that is produced in harmony with nature.

No chemical insecticides or herbicides have been used in these vineyards for more than 25 years. This wine is produced strictly pursuant to organic farming requirements as certified by the European Union's official authority (Euroleaf) and the autonomous regional regulatory body (CCPAE, Consell Català de la Producció Agrària Ecològica).

The first Torres winery was built in Catalonia and, encouraged by this thousand-year-old culture, Torres began its expansion by paying homage to the best vineyards in the world, selecting the best estates and seeking the local identify of each land.

Winemaking

Grape Varieties

Garnacha Blanca - A grape that adapts to warm and relatively dry climates. It has yellow shades and mature fruity aromas with a hint of broom that offers an original touch.

Xarel⁻lo - A traditional white variety native of the Penedès which produces exquisite white wines when fermented in the barrel. .

Food Recommendation

This organic wine goes beautifully with tofu and seaweed salads as well as Asian cuisine, particularly Japanese or Thai dishes. Also try it with medium-aged sheep cheeses or oven-roasted fish.

