



Bin No:

1311

*Wine:* **Habitat Tinto 2013 Vt**

*Country:* Spain  
*Region:* DO Catalunya - Penedes

*Producer:* Familia Torres

*Vintage:* 2013 Vt

*Colour:* Red  
*Grape Variety:* Garnacha - Syrah  
*Status:* Still  
Organic  
*Allergens* contains sulphates  
*Light/Full* E (A is light, E is full-bodied)  
*abv:* 14.5% - bottle size: 70cl



### Tasting Note

*Opaque cherry red wine. Intense, engaging and sensual (blackberry jam, cherry liqueur, dried figs). A true gift for the palate, with lovely velvety tannins and good body full of ripe fruit, ending on an elegant mineral note.*

### 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 identity of each land.*

### Winemaking

#### *Grape Varieties*

*Garnacha tinta - The most heavily grown Mediterranean red variety in the world, it produces excellent red and rosé wines which benefit from its greasy and sensual tannin.*

*Syrah - It produces opulent, vigorous red wines with body and a large amount of tannins. It is associated with two key locations: the region of the Rhone Valley and Australian lands.*

### Food Recommendation

*Traditional meat recipes like pork loin stuffed with dried fruit, "fricandeau" and other stews pair perfectly with this organic wine that marks a return to the craftsmanship of the past. A good wine to serve with medium-aged sheep and goat cheeses. Serve at 16-18°C.*

