



Bin No:  
1316

*Wine: Vina Esmeralda 2014 Vt*

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

*Producer: Familia Torres*

*Vintage: 2014 Vt*

*Colour: White*  
*Grape Variety: Gewürztraminer - Moscatel*  
*Status: Still*  
*Allergens: contains sulphates*  
*Dry/Sweet: 5 (1 is dry, 7 is very sweet)*  
*abv: 11.0% - bottle size: 70cl*



### Tasting Note

*Fragrant and floral (lime blossom, acacia honey) with notes of fresh fruit (Muscat grape, citrus) and tropical passion fruit. Sensual and silky on the palate, framed by seductive, delicate acidity (pink grapefruit).*

### Winery information

*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.*

*The Penedès has been associated for decades with innovative vineyards and wineries.*

*Ever since it became the first area in Spain to use stainless steel and cold fermentation equipment, the vine growers of the Penedès have been making excellent modern wines from a mix of native and French grape varieties. This has been possible because of the variety of altitudes, lands and micro-climates found in the Penedès which foster the ideal growth of the different grape types.*

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### Winemaking

*In the mountainous area of the Upper Penedès the more delicate and aromatic white grape varieties are grown. Moscatel and Gewürztraminer form the basis for Viña Esmeralda, an exceptionally delicate and strikingly fragrant wine.*

#### *Grape Varieties*

*Gewürztraminer - It has a characteristic primary aroma which attains aromatic splendour following fermentation with a smell of roses, lychees, acacia and jasmine.*

*Moscatel - Meaty and thick, this grape produces aromatic dry wines and delicious sweet wines.*

### Food Recommendation

*Sublime with seafood cocktails, fish and patés. Serve at 11°C.*

