

SPAIN

VIÑA SOL

Fast Facts

Owner:
Familia Torres
Winemaker:
Josep Sabarich
Established:
1962
Region:
DO Catalunya



THE HISTORY

Viña Sol being fresh wine is a characteristic that remains through time as part of its essence. Born in a fascinating year, 1962, and like many of the icons of the sixties it has become a timeless and popular icon throughout the world.

The name and the label are adopted as a symbol that date back to the beginning of the Torres winery, that Mediterranean sun, that used to be part as a stamp of the barrels that were sent from Spain to Cuba and Puerto Rico.

Viña Sol has learned how to adapt to the taste of thousands of consumers that are located in over 40 countries. Born as a symbol of modernism and sixty years later it can be considered a timeless classic.

THE TERROIR

Catalunya is situated in the very northeast of Spain, right at the border with the south of France. Climate is fully Mediterranean and continental. Soils are calcareous sedimentary deposits that are poor in organic matter, with silt and clay in texture, bringing altitudes from sea level up to 800 meters (over 2,600ft). Some of the regions where grapes are harvested include Penedès, Terra Alta, Priorat, and Costers del Segre.



ORIGINAL: A blend comprised of Mainly Parellada and White Garnacha from vineyards throughout Catalunya. The Parellada are harvested in late September and the White Garnacha grapes are harvested in late August. The grapes undergo fermentation in stainless steel under controlled temperatures for 14 days. Clear, clean, bright gold in color. Fresh, full of fruit, with fine citrus aromas. Silky, with subtle acidity and a delicate midpalate.

Excellent as an aperitif or paired with rice dishes, seafood or fish. Serve at 10°C.