

SPAIN

SANGRE DE TORO

Fast Facts

Owner:
Familia Torres

Winemaker:
Josep Sabarich

Established:
1954

Region:
DO Catalunya



Founded in 1954, Sangre de Toro is the ambassador of the Spanish Way of Wine around the world. A reflection of Spain and its traditions and people.

The History

During the early 1950s, Miguel Torres Carbó tirelessly explored the vineyards in his Renault 44, searching for the region's most prized red grapes – Garnacha and Cariñena. He wanted to make a different kind of wine that would lend expression to the authentic character of the land.

This marked the beginning of Sangre de Toro, a wine with a long history first made in 1954. Today, people around the world see the wine as a model of quality Spanish winemaking: a contemporary, elegant and versatile classic whose magnificent rebirth reaffirms the importance of authenticity and staying true to one's roots.

The Terroir

Catalunya is situated at the very northeast of Spain, right at the border of southern France. The climate is Mediterranean and continental. The soils are calcareous sedimentary deposits that are poor in organic matter, with silt and clay while the begin at sea level and go all the way up to 800 meters (over 2,600 feet). Some of the regions where grapes are harvested include Penedès, Terra Alta, Priorat, and Costers del Segre.



CAVA BRUT: A blend of Macabeu, Xarel·lo and Parellada from vineyards located in Cava. The grapes are harvested from mid-August to mid/late September. Primary fermentation at a controlled temperature of 14–16°C. Second fermentation in bottle at 15°C. Brut dosage. The wine ages on its lees for at least 10 months. Pale yellow with fine and persistent perlage. Intense. Floral and fresh fruit aromas in perfect harmony with citrus and aniseed notes. Creamy bubbles, luscious and fresh. Lovely as an aperitif or paired with fish and seafood. Serve at 7–9°C.



TEMPRANILLO: 100% Tempranillo from vineyards in La Mancha. The grapes are harvested in early October. The grapes undergo eight days of skin contact and fermentation in stainless steel under controlled temperature for seven days. Dark cherry red with purple highlights. Fragrant and intense, with deep fruit notes (raspberry) against a licorice backdrop. A fine, velvety, warm palate with a touch of sweetness. Wonderful with meat, and a perfect match for creamy cheeses. Serve at 14–15°C.



ROSÉ: A blend of Mediterranean grapes, mainly Garnacha and Cariñena from vineyards located in Catalunya. The Garnacha grapes are harvested in Late August and the Cariñena are harvested in Late September. The grapes undergo two to four hours of skin contact and fermentation in stainless steel under controlled temperature for 15–20 days. Delicate raspberry color. Fragrant, with fruity notes reminiscent of quince jam against a redcurrant backdrop. Firm, flavorful, warm palate with exquisitely fine fruit acidity. Wonderful with traditional Spanish tapas and charcuterie, as well as vegetable and pasta dishes. Serve at 7–9°C.



ORIGINAL: A blend of Mediterranean grapes, mainly Garnacha and Cariñena from vineyards located in Catalunya. The Garnacha grapes are harvested in early September and the Cariñena are harvested in early October. The grapes undergo seven days of skin contact and fermentation in stainless steel under controlled temperature for seven days. The wine ages in American and French oak during six months. Dark cherry red color. Exquisite red fruit (strawberry) aroma with a spicy note (black pepper). Warm and firm on the palate, with delicate acidity. Perfect with stews, game, meat paellas and traditional mountain cuisine.