FAMILIA

TORRES

Desde 1870

PRODUCTS GUIDE

Touch the screen to continue

Click to go back

FAMILIA TORRES Desde 1870

Click the logo to return to the map

CATALUNYA | CONCA DE BARBERÀ | COSTES DEL SEGRE | PENEDÈS | PRIORAT | RÍAS BAIXAS | RIBERA DEL DUERO | RIOJA | RUEDA | TERRA ALTA

Choose the appellation of origin you need

Essential | Selective | Prestige

Click the appellation of origin to see the description again

Select the category you wish to see

To select another wine from the same appellation, click the corresponding category

AWARDS:

Vintage 2013:
94 POINTS - DECANTER

93+ POINTS - WINE ADVOCATE

Vintage 2012:
95 POINTS - DECANTER WINE AWARDS

95 POINTS - JamesSuckling.com

Vintage 2011:
93 POINTS - WINE SPECTATOR

Vintage 2010:
93 POINTS - WINE ADVOCATE

MAS LA PLANA

LEGEND IN BLACK

SINGLE ESTATE (29 HA)

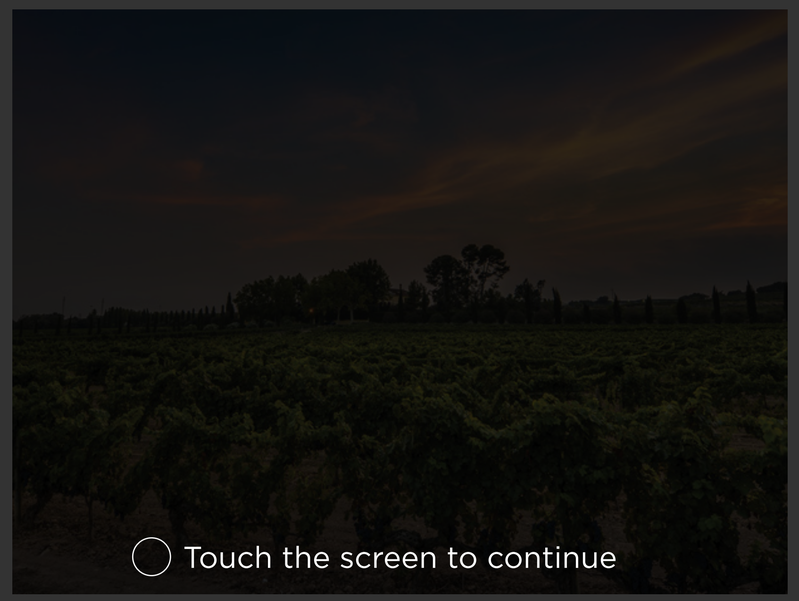
- Cabernet sauvignon

Price ●●●●●

Ageing
18 months in French oak

Residual sugar
0,6 g/L

Alcohol
14,5% vol.



Storytelling
More than 40 years ago, a mysterious wine was born in Spain.
Few people had faith in the project. Certainly no one would have predicted its triumph over the world's most famous wines at a blind tasting in Paris organized by Gault Millau in 1979.

Tasting notes
Intense aroma showing all the classic characteristics of the native land of Mas La Plana, together with notes of truffle, toast and wild red berry.

Wine & Food pairing
Sublime with wild game, excellent with sheep cheeses.

Sales tips
- An icon since 1979, when it beat the most prestigious French wines (Olympiades du Vin).
- Amongst the first to introduce Cabernet Sauvignon in Spain, along with Jean Leon.
- Awarded superlatives scores more than 100 times.

WINE

SPIRITS

Choose a section

FAMILIA
TORRES
Desde 1870

MIGUEL TORRES
Chile

Choose a brand

FAMILIA TORRES

Desde 1870

VARDON KENNETT

SINCE 1963 JEAN LEON A MAN A TIME A WINE

ESSENTIALS PRODUCTS

Sangre de Toro

Viña Esmeralda

Viña Sol

San Valentín

Altos Ibéricos

De Casta ROSÉ WINE

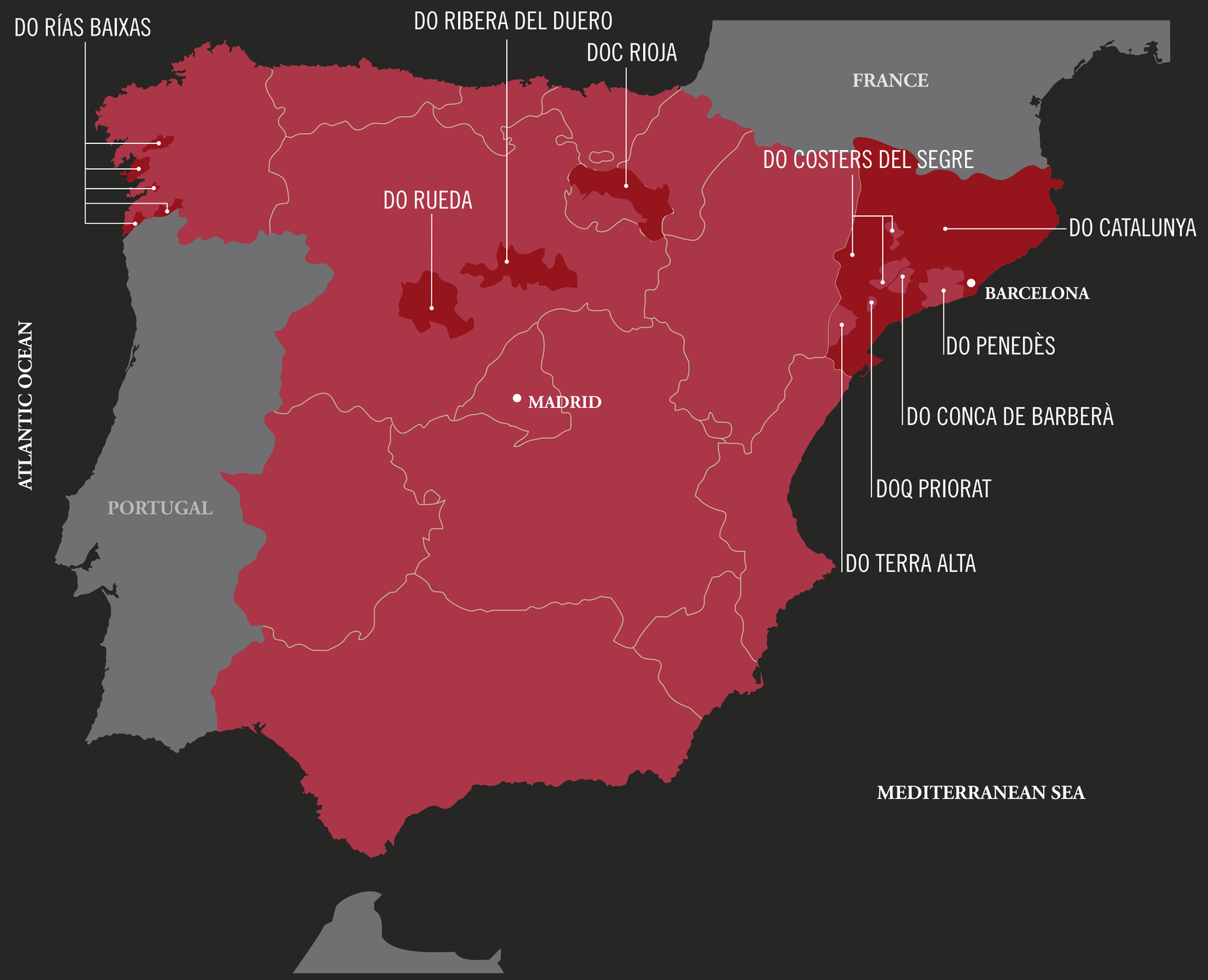
NATUREO

Verdeo

Choose a brand

FAMILIA
TORRES
Desde 1870

Click the logo to select a different brand



Select an appellation of origin

other wines

Floralis
MOSCATEL ORO

CATALUNYA

The Denomination of Origin Catalunya extends across the north-east of the Iberian Peninsula between the Mediterranean Sea and the Pyrenees. It covers almost 50,000 hectares of vitivinicultural surface area distributed among over 300 municipal districts of Catalonia, becoming a characteristic element inherent to its landscapes, its diet, its inhabitants and its culture.

The geographical scope of the DO Catalunya has a Mediterranean climate overall, with many hours of sunlight (>2,500 hours/year), with mild, dry winters and summers that are not too hot. The spring and autumn tend to be the most unstable and rainy seasons. In the pre-coastal and coastal areas, the sea breezes push back the heat of the sun, making it more intense towards the interior. On the coast the climate is milder and more temperate, with temperatures that rise from north to south, in contrast with rainfall. The interior, distant from the sea, has a Mediterranean continental climate with cold winters and hot summers.

The predominant soils in the DO Catalunya are sedimentary limestone deposits, poor in organic material and with medium texture.

The 2,000 years of viticulture in Catalonia have made possible a wide range of autochthonous or traditional varieties, but in recent decades other foreign varieties have been incorporated, perfectly adapted to our climate and lands, producing wines of excellent quality.

In total, the DO Catalunya has 35 grape varieties authorised for wine production.

CORONAS

KING OF TEMPRANILLO SINCE 1907

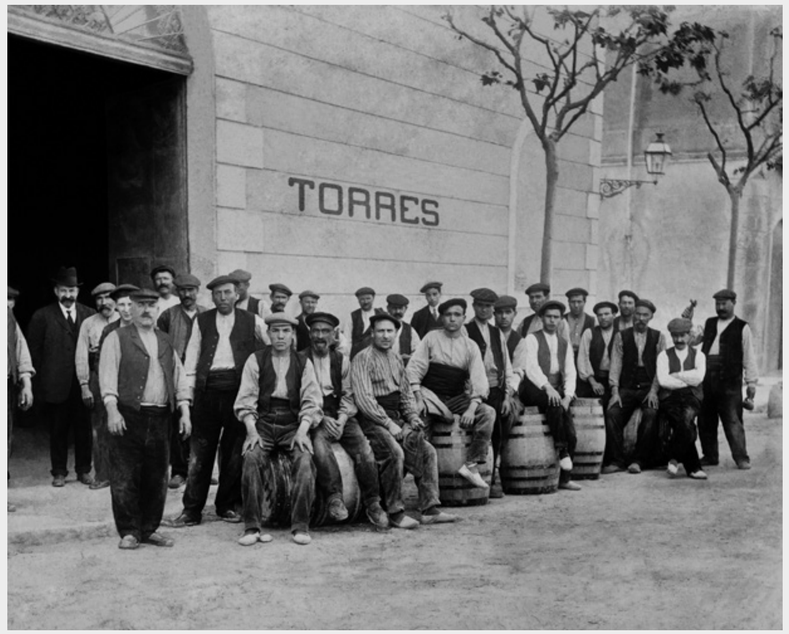
- Tempranillo
- Cabernet Sauvignon

Price ●○○○○

Ageing
In American and French oak during 9 months

Residual sugar
0,4 g/L

Alcohol
13,5% vol.



Storytelling
Juan Torres Casals was born in 1865 and represents the second generation of Bodegas Torres. Determined and driven by a vision for the future, he registered the Coronas brand on February 7th, 1907, thus creating a wine that would make history in Spain.

Tasting notes
Dark ruby red color. Concentrated aroma of wild berries (blueberries, blackberries) and spices (clove) with oaky notes of toast. Warm and vinous on the palate with lush body and juicy tannins nicely refined by oak aging.

Wine & Food pairing
Pairs perfectly with meat, creamy cheeses and traditional paella.

Sales tips
- The first bottled wine by Torres.
- A unique wine, with more color and fruit than most Spanish Tempranillos.
- Exported to over 100 countries around the world.

CONCA DE BARBERÀ

The Conca de Barberà Designation of Origin is located in Catalonia in the north of the province of Tarragona.

The altitude ranges between 350 and 600 meters above sea level, giving the wines a fresh, light character, with great aromatic expression.

It could be said that this area has a transitional Mediterranean climate between coastal – given the relative proximity of the sea – and therefore milder, typical of the Tarragona region, and continental, more rigorous, cold in winter and very hot in summer, typical of the Lleida region.

The soils are chalky and poor in organic matter for the most part, while they can also be clayey, with a characteristic reddish color, or looser in texture with a brown color.

The majority of the wines produced in Conca de Barberà are whites and rosés, used to produce sparkling wines under the DO Cava. However, this is also an area with exceptional conditions for making excellent still wines, especially reds.

AWARDS:

Vintage 2016:
91 POINTS - GILBERT & GAILLARD

Vintage 2015:
GOLD MEDAL - CHARDONNAY DU MONDE

SONS DE PRADES

SOUNDS OF THE PAST

- Chardonnay

Price ●●●●○

Ageing
6 months in 100% new fine-grained French oak

Residual sugar
1 g/L

Alcohol
13,5% vol.

Storytelling
Over the silence of the valley and the cold morning mist echoes the solitary chiming of distant bells. It is the age-old signal announcing the first rays of sun drawn over the mountains of the Serra de Prades. The Milmanda vineyards gradually awaken, reminiscent of the chants of ancient monasteries, the sound of the horn at a royal hunt and the murmur of harvesters. They are sounds of our past: Sons de Prades.

Tasting notes
Straw-colored wine with golden highlights. Fresh floral (broom) and fruit (ripe pineapple) aromas. Luscious, with delicate extract and a clean dry finish.

Wine & Food pairing
Pairs perfectly with an “arroz caldoso de bogavante” (brothy rice with lobster) or a mushroom risotto. Lovely with oil-rich fish like turbot or salmon. Tuna or cod carpaccio also make for an excellent match. As for cheeses, try an aged Comté, Emmental or goat-milk Montsec.

Sales tips
- Limited Production.
- Fermented and aged on its lees in fine oak barrels.

FAMILIA
TORRES
GRANS MURALLES
CONCA DE BARBERÀ
Denominació d'Origen

TORRES
VIÑEDOS FAMILIA TORRES
Milmanda
TORRES
Milmanda

AWARDS:

Vintage 2014:
95 POINTS - DECANTER

94 POINTS - JamesSuckling.com

Vintage 2011:
GOLD MEDAL - DECANTER WORLD WINE AWARDS

93 POINTS - JamesSuckling.com

Vintage 2010:
95 POINTS - JamesSuckling.com

93 POINTS - WINE ADVOCATE

Vintage 2009:
94 POINTS - WINE ENTHUSIAST

GRANS MURALLES

ANCESTRAL VINES

SINGLE ESTATE (32 HA)

- Garnacha
- Monastrell
- Querol
- Samsó
- Garró

Price ●●●●●

Ageing
18 months in French oak

Residual sugar
0,7 g/L

Alcohol
14,5% vol.

Storytelling
This wine takes its name from the walls that protected the monastery of Poblet during the mercenary Wars. Grans Muralles is the result of an ambitious project started more than 30 years ago with the aim of recovering pre-phylloxera Catalonian varieties.

Tasting notes
Aroma with notes of sultanas, jam and toast. Fruity, silky tannins on the palate, with hints of bay, incense and cloves appearing that linger until the finish.

Wine & Food pairing
Pairs well with meat, stews accompanied by tomato and pepper sauces.

Sales tips
- A wine that contains recovered ancestral varieties (Garró and Querol since the 2009 vintage) along with local Catalonian varieties.
- One of the most award-winning red wines in the Familia Torres portfolio.
- Grans Muralles 2010 named best wine in Spain. Ministry of Agriculture, Fisheries, Food and Environmental of Spain

AWARDS:

Vintage 2015:
94 POINTS - DECANTER

93 POINTS - JamesSuckling.com

Vintage 2014:
93 POINTS - JamesSuckling.com

Vintage 2013:
91 POINTS - WINE ADVOCATE

Vintage 2012:
GOLD MEDAL - CHARDONNAY DU MONDE

MILMANDA

1000 YEARS OF HISTORY

SINGLE ESTATE (15 HA)

- Chardonnay

Price ●●●●○

Ageing
Fermented and aged on its lees for 12 months in French oak

Residual sugar
2,6 g/L

Alcohol
14% vol.

Storytelling
An exclusive wine from our medieval Milmanda vineyards. Milmanda means “small castle”, it was built in the 9th century. In the 12th century, vine-growing began.

Tasting notes
The aroma has fruit notes of citrus and peach compote over a background of vanilla. Oily and very big on the palate, with superb acidity and expression of the fruit notes typical of the terroir.

Wine & Food pairing
Best served with caviar, baked fish, cheese soufflé.

Sales tips

- March 2016: Milmanda 2012 served at President Castro’s Cuban state dinner in honor of President Obama.
- Chosen by the Spanish Royal household on many important occasions.

COSTERS DEL SEGRE

Costers del Segre is a 4,000-hectare designation of origin formed of seven sub-areas, located in the province of Lleida in Catalonia.

Because this area is inland, away from the sea, it has also been away from marketing channels, resulting in wines with their own elements and characteristics.

The vineyards are located between 200 and 1,100 meters above sea level, and the soils are chalky and partially covered by sand, with a high degree of uniformity throughout the DO.

Grape growing fell sharply here after the phylloxera epidemic in the late 19th century. The 102,920 hectares that were not replanted with grapes were mainly given over to olive cultivation. The varieties Pinot and Samsó disappeared, while Monastrell, Macabeo, Trepat, Garnacha, Sumoll, and French varieties were introduced.

AWARDS:

Vintage 2014:
92 POINTS - WINE SPECTATOR

92 POINTS - WINE ADVOCATE

PURGATORI

THE ANGELS' SHARE

SINGLE ESTATE

- Cariñena
- Garnacha
- Syrah

Price ●●●●○

Ageing
15-18 months in French oak

Residual sugar
1,5 g/L

Alcohol
14,5% vol.

Storytelling
Purgatori is the first Torres' single vineyard wine from the Costers del Segre appellation of origin. Since 1780, monks from Montserrat Abbey settled in the L'Aranyó estate - extreme climate and tough conditions - as a penance.
They discovered it was the perfect place to grow vines.
The legend: big barrels mysteriously disappeared.
Some told that the angels carried them to the heights.

Tasting notes
Dark cherry red with impressively intense fruit pigment. Delicious ripe forest fruit aroma with fine smoky and dried fruit notes. Exquisitely elegant with very fine fragrant tannins. Persistent, intense and potent, yet subtle too.

Wine & Food pairing
Ideal with fillet of duck breast, pork fillet.

Sales tips
- First Torres Costers del Segre AOP single vineyard wine.
- Limited production: sold under allocation. Only to selective channel.

PENEDÈS

The growing area stretches to the south of the province of Barcelona, into an area found in Tarragona.

Producers began to introduce stainless-steel technology and cold fermentation in the 1970s, and were also the first in Catalonia and in all of Spain to introduce French grape varieties. More recently, research has been promoted to recover indigenous varieties, to develop organic farming techniques, and to experiment with new varieties and different planting densities.

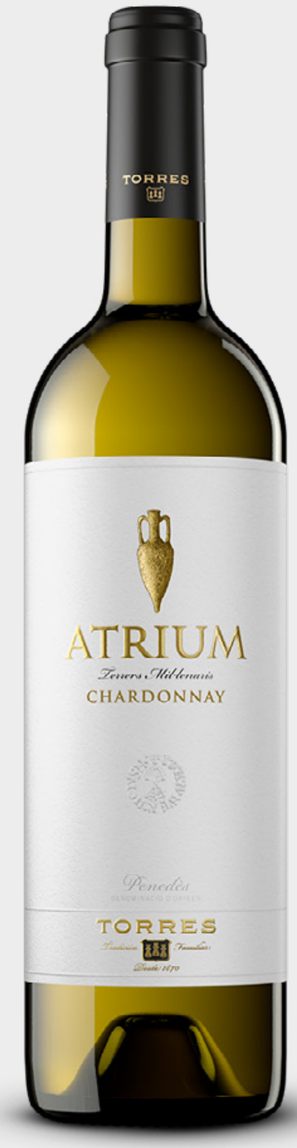
The climate is Mediterranean with an average temperature of 14ºC; however, the wide variety of growing areas provides the opportunity to develop a varied selection of vines and obtain different types of wines from them.

The soils in the three areas have similar characteristics: Rich in phosphorous, low in potassium, and with 20% limestone on average.

The main white grapes are those used to produce Cava, namely Macabeo and Xarel·lo. The white wines tend to be light, fresh, and clean, full of fruitiness and aroma, made using a blend of indigenous and French varieties. The reds have become extremely popular in recent years, with characteristics that come from blending indigenous and foreign grape varieties such as Tempranillo, Garnacha, and Cabernet Sauvignon.

TORRES
Gran Coronas
RESERVA
Cabernet Sauvignon
TORRES

TORRES
ATRIUM
MERLOT
Penedès
TORRES


TORRES
ATRIUM
CHARDONNAY
Penedès
TORRES

GRAN CORONAS

A CROWNING ACHIEVEMENT

- Cabernet Sauvignon
- Tempranillo

Price ●●○○○

Ageing
12 months in French oak (30% new)

Residual sugar
0,6 g/L

Alcohol
14% vol.

Storytelling
In the 60th, after his years of study in France, Miguel A. Torres started experimenting with foreign varieties as the Cabernet Sauvignon, combining them with local ones. This led to a widely appreciated Reserva wine and one of the pioneers in cultivating French varieties in Spain. The result of a Cabernet Sauvignon and Tempranillo blend and prolonged oak aging, Gran Coronas quickly became one of the family's finest wines.

Tasting notes
Dark cherry red with garnet highlights. Intensely fruity (blueberries, cassis) with delicate spicy (black pepper) and balsamic notes. A balanced and nicely structured palate with ripe tannins well rounded by aging in excellent oak.

Wine & Food pairing
Perfect with meat or cheese.

Sales tips
- A great wine guaranteed by more than 40 years of success and worldwide recognition.
- Ideal for on-trade.

ATRIUM MERLOT

ANCIENT "TERROIRS"

- Merlot

Price ●●○○○

Ageing
6 months in French oak (10% new oak)

Residual sugar
0,3 g/L

Alcohol
14% vol.

Storytelling
The voices of ancient peoples echo among the old vines. Songs of joy and celebration, songs of praise to bless the land and soil. Voices that speak of our culture, our roots.

Tasting notes
Intense cherry red. Exquisite fruit aroma (blackberry jam) with an unusual and elegant nuance reminiscent of orange peel. Round and full on the palate with very fine fragrant tannins. Great length.

Wine & Food pairing
Perfect match for beef, pork and wild duck. Also pairs well with grilled or oven-baked fish.

Sales tips

- Single-variety wines made with the most internationally recognized grape varieties.
- The wines in the range pair well with a wide range of dishes and are appropriate for different wine-drinking occasions.

ATRIUM CHARDONNAY

ANCIENT "TERROIRS"

- Chardonnay

Price ●●○○○

Ageing
One third of the wine was fermented and aged in new oak for 5 months

Residual sugar
0,4 g/L

Alcohol
13,5% vol.

Storytelling
The voices of ancient peoples echo among the old vines. Songs of joy and celebration, songs of praise to bless the land and soil. Voices that speak of our culture, our roots.

Tasting notes
Brilliant gold color. Exquisite dried fruit aroma (hazelnuts, praline) with distinctive characteristics of the Chardonnay variety. Intense, silky and lively, culminating in an elegant finish reminiscent of bitter almond marzipan.

Wine & Food pairing
Perfect with all types of fish, paella and turkey.

Sales tips
- Single-variety wines made with the most internationally recognized grape varieties.
- The wines in the range pair well with a wide range of dishes and are appropriate for different wine-drinking occasions.

Bellaterra
ODA AL PENEDÈS
FAMILIA
TORRES

FAMILIA
TORRES
Fransola
SAUVIGNON BLANC
PENEDÈS

WALTRAUD
RIESLING
FAMILIA
TORRES

AWARDS:

Vintage 2015: GOLD MEDAL - GILBERT & GAILLARD

BELLATERRA

ODE TO THE PENEDÈS

- Merlot

Price ●●●○○

Ageing
6 months in French oak

Residual sugar
0,9 g/L

Alcohol
14,5% vol.

Storytelling
Only by leaving can one return and truly grasp the beauty of this ageold land, this incomparable garden of green vineyards with its ochre country houses and lone cypress trees. I've never known a land like this. The Penedès, "una bella terra", a beautiful land. (Miguel Torres Maczassek).

Tasting notes
Beautiful, opaque, dark cherry red. Intense fruit aroma (black cherry, blueberry jam) with an exquisite mentholated note. Serious on the palate with an excellent backbone of fine aromatic tannins. Leaves an elegant and slightly bitter trace (cocoa) as it unfolds across the palate.

Wine & Food pairing
Perfect with red meat, roasts and hearty mountain-style rice dishes. Serve at 15ºC.

Sales tips
- Home region Torres family.
- Organic Wine.
- Limited production.

AWARDS:

Vintage 2017:
GOLD MEDAL - GILBERT & GAILLARD

Vintage 2016:
90+ POINTS - WINE ADVOCATE

FRANSOLA

THE COLOR OF THE VINEYARD

SINGLE ESTATE (25 HA)

- Sauvignon Blanc

Price ●●●○○

Ageing
Partially fermented and aged in French and American oak barrels during 8 months

Residual sugar
0,9 g/L

Alcohol
14% vol.

Storytelling
The best wines are achieved by listening to nature. That's why Torres family chose to privileged surroundings of Fransola, an estate located in one of the highest areas of the Penedès, to plant one of their most renowned vineyards.

Tasting notes
Beautiful brilliant gold color. Delicate and clean fruit aroma (passion fruit) with fine vegetative nuances (fennel). Silky and intense on the palate with an exquisitely elegant, spicy finish (anise).

Wine & Food pairing
The perfect choice for classic fish, lobster and trout.

Sales tips
- Grapes from the highest area of Penedès. Which have the coldest temperatures of the region.
- It is the bestselling Sauvignon Blanc in its price range, both in Spain and worldwide.

AWARDS:

Vintage 2017:
91 POINTS - GUIA PEÑÍN

WALTRAUD

STYLE AND ELEGANCE

- Riesling

Price ●●●○○

Residual sugar
7,3 g/L

Alcohol
11,5% vol.

Storytelling
Miguel A. Torres: "During the late 1970s, when we began making Rieslings, my father suggested we register the Waltraud brand in recognition of my wife's work in the German market".

Tasting notes
The wine has a luminous gold color. It is intense and delicate with fine floral (lemon balm) and fruit (lemon peel) nuances and subtle honeyed undertones. Elegant, firm-bodied and silky, with echoes of spice bread on the finish.

Wine & Food pairing
Pairs beautifully with oysters and shellfish. Sublime in combination with fish, rice dishes, pasta with mariniere sauce, duck in sweet sauce, etc. Serve at 9–11ºC.

Sales tips
- Named in honor of Waltraud Maczassek, Mr. Miguel A. Torres' wife, who is originally from Germany.
- The label itself is a drawing of Ms. Waltraud and represents a vine.
- An exotic Spanish Riesling, different from German Rieslings as a result of the distinct soil and climate of the Penedès.

Vinetum Paganica
FAMILIA
TORRES
Desde 1870
Mas La Plana
PENEDÈS
Denominación de Origen

FAMILIA
TORRES
RESERVA REAL
PENEDÈS
Denominación de Origen

AWARDS:

Vintage 2013:
94 POINTS - DECANTER

93+ POINTS - WINE ADVOCATE

Vintage 2012:
95 POINTS - DECANTER WINE AWARDS

95 POINTS - JamesSuckling.com

Vintage 2011:
93 POINTS - WINE SPECTATOR

Vintage 2010:
93 POINTS - WINE ADVOCATE

MAS LA PLANA

LEGEND IN BLACK

SINGLE ESTATE (29 HA)

- Cabernet sauvignon

Price ●●●●●

Ageing
18 months in French oak

Residual sugar
0,6 g/L

Alcohol
14,5% vol.

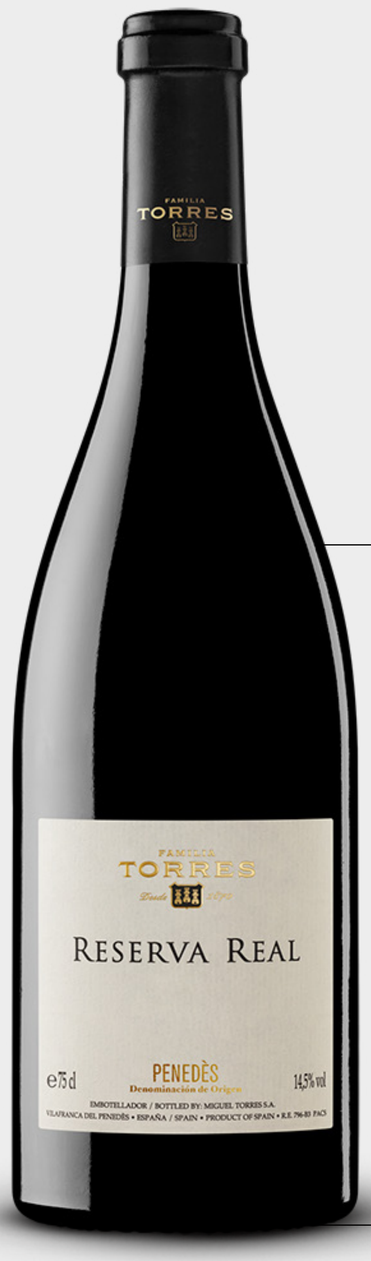
Storytelling
More than 40 years ago, a mysterious wine was born in Spain. Few people had faith in the project. Certainly no one would have predicted its triumph over the world's most famous wines at a blind tasting in Paris organized by Gault Millau in 1979.

Tasting notes
Intense aroma showing all the classic characteristics of the native land of Mas La Plana, together with notes of truffle, toast and wild red berry.

Wine & Food pairing
Sublime with wild game, excellent with sheep cheeses.

Sales tips

- An icon since 1979, when it beat the most prestigious French wines (Olympiades du Vin).
- Amongst the first to introduce Cabernet Sauvignon in Spain, along with Jean Leon.
- Awarded superlatives scores more than 100 times.



AWARDS:

Vintage 2012:
96 POINTS - JamesSuckling.com

96 POINTS - DECANTER

Vintage 2011:
97 POINTS - DECANTER

96 POINTS – WINE ENTHUSIAST

Vintage 2010:
93 POINTS - WINE ADVOCATE

RESERVA REAL

LIMITED RESERVE

SINGLE ESTATE (2 HA)

- **Cabernet Sauvignon**
- **Merlot**
- **Cabernet Franc**

Price ●●●●●

Ageing
18 months in French oak

Residual sugar
0,3 g/L

Alcohol
14,5% vol.

Storytelling
Reserva Real was created after his majesty King Don Juan Carlos visited our winery in 1995, commemorating the 125th anniversary of its founding.

Tasting notes
An intense aroma of fruit, slightly toasted with a subtle trace of smoke and spices. Potent, dense and highly concentrated on the palate, aided by sweet yet structured tannins.

Wine & Food pairing
Meat stew of Mediterranean cuisine.

Sales tips
- Torres' most limited reserve.
- Only made from exceptional vintages.
- Made after King Juan Carlos visited the winery in 1995.

PRIORAT

The Priorat is a small (900 hectares), unique winegrowing region with black hills. Its origins date back to the 12th century, when the Carthusian monks founded their monastery at Scala Dei in 1163 and introduced the art of vine growing to these lands.

This designation of origin, located in the province of Tarragona, came into the spotlight in the past decade after new technologies began to be used to produce the wines. Since that time, the vineyards – where French grapes have existed alongside indigenous varieties since the 1980s – have produced the so-called new Priorats, currently some of the best-known wines in Spain and in the world.

The quality of both the traditional and new wines is based on an exceptional microclimate and soil: The area is of volcanic origin and is characterized by its black slate soils that give the wines a one-of-a-kind character. The base of the soil is known as licorella and reflects the sun, conserving the heat.

Summers are long, warm, and dry, although temperatures can fall below freezing in winter.

The traditional Priorat reds are 100% Garnacha Tinta or a blend of Garnacha and Cariñena, which ages particularly well.

Priorat wines have traditionally been reds with intense color, sometimes nearly black, and excellent qualities.

SALMOS
PRIORAT
FAMILIA
TORRES
Desde 1870

SECRET del PRIORAT
FAMILIA
TORRES
PRIORAT
13 % VOL

AWARDS:

Vintage 2015:
93 POINTS - JamesSuckling.com

Vintage 2014:
93 POINTS - WINE ENTHUSIAST

SALMOS

DISCOVER THE ORIGIN OF SALMOS

- Garnacha
- Cariñena
- Syrah

Price ●●●○○

Ageing
14-16 months in French oak

Residual sugar
1,6 g/L

Alcohol
14,5% vol.

Storytelling
Salmos is a wine born from the secret of the secluded land of the Priorat. A land characterized by the licorella (slate) soil where Torres decided to plant old vines to make an exclusive wine.

Tasting notes
Dark ruby red with purple highlights. Intense, rich and fragrant, with extraordinary fruit expression (cassis, wild blackberry jam) and exquisite dried fruit notes (figs). The palate is silky and firm with very fine ripe tannins. Persistent and exquisitely elegant.

Wine & Food pairing
Ideal with Rib-Eye, game.

Sales tips
- One of the few high-end wines which contains a significant percentage of Cariñena.
- This variety gives excellent structure and acidity to the wine.

AWARDS:

Vintage 2012:
93 POINTS - GUIA PEÑÍN

SECRET DEL PRIORAT

THE UNVEILING OF A GREAT WINE

- Cariñena and Garnacha

Price ●●●●○

Ageing
36 months

Residual Ssugar
90 g/L

Alcohol
14% vol.

Storytelling
The wine is a tribute to the monks of the valiant Carthusian order who arrived in what is now the Priorat in 1095 and began growing grapes. In 1835, a violent mob destroyed the work of a lifetime and plundered the Carthusian monastery. These events later culminated in the disentailment under Mendizábal. In 1996, the Torres family began planting vineyards on hillsides rich in slate stone known as llicorella.

Tasting notes
Intense nose with predominance of dried fruits (raisins, apricots and figs). Significant hints of jammy, plummy dark fruit. Also notable are aromas of aromatic herbs (thyme and similar) reminiscent of Mediterranean forests. The bottom note is spicy with nuances of liquorice, cocoa and cinnamon. The mouthfeel is ample from the start, dense and opulent. Halfway through, the tannins make their appearance, enhancing the sensation of concentration. The wine's long and fresh finish comes from the prominent acidity that gives contrast and balance to the whole.

Wine & Food pairing
Perfect as an aperitif paired with blue or creamy cheeses. Also a good match with duck confit. Truly surprising when combined with either chocolate coulant or mousse or with wine poached pears.

Sales tips
- A natural dessert wine, produced according to the traditional winemaking process.
- A very limited production (average of 2,500 bottles/year).
- Aged in old "Vino Rancio" barrels.

TORRES
PERPETUAL
PRIORAT
FAMILIA
TORRES

TORRES
Mas de la Rosa
VINYES VELLES
Porrera
PRIORAT
FAMILIA
TORRES
Desde 1870
PRODUCT OF SPAIN

AWARDS:

Vintage 2015:
94 POINTS - DECANTER

93 POINTS - WINE ADVOCATE

93 POINTS - JamesSuckling.com

Vintage 2014:
94 POINTS - JamesSuckling.com

Vintage 2013:
92 POINTS - WINE ADVOCATE

92 POINTS - WINE SPECTATOR

Vintage 2011:
91 POINTS - WINE ADVOCATE

PERPETUAL

BORN TO DEFEAT TIME

- Cariñena
- Garnacha

Price ●●●●○

Ageing
18 months in French oak

Residual sugar
0,6 g/L

Alcohol
14,5% vol.

Storytelling
Perpetual is a tribute of the well-aging wines of the Priorat, an intense wine full of character, a wine born to defeat time. The licorella soil gives unmistakable properties to the wine.

Tasting notes
A remarkable combination of strength and elegance. Exquisite aromas of ripe fruit (blackberry, black Corinth raisins) and mocha against a balsamic backdrop.

Wine & Food pairing
Excellent with wild game, roast, lamb stew , semi-soft cheese as Manchego.

Sales tips
- Born from vines of 80-100 years old.
- Made mainly from Cariñena variety and other classic Priorat grapes.
- The most limited production in our Priorat range.

AWARDS:

Vintage 2016:
94+ POINTS - WINE ADVOCATE

94 POINTS - DECANTER

MAS DE LA ROSA

- Garnacha
- Cariñena

Price ●●●●●

Ageing
In French oak barrels for 16 months

Residual sugar
1,5 g/L

Alcohol
14,5% vol.

Storytelling
Mas de la Rosa is an old vineyard now owned by Familia Torres. This incomparable Priorat enclave is home to Garnacha Tinta and Cariñena vines that are more than 80 years old. The exceptional Priorat terroir and a selection of the most exquisite grapes provide the inspiration for this project, a limited edition of our Priorat icon wine.

Tasting notes
Beautiful dark hue with good depth of color. Deep and fragrant, with seductive aromas of forest fruit (blueberry jam) and a delicate hint of orange rind. Dense, lush, velvety, rich in fruit extract, with elegant tannins.

Wine & Food pairing
Pairing perfectly with red meat and wild game.

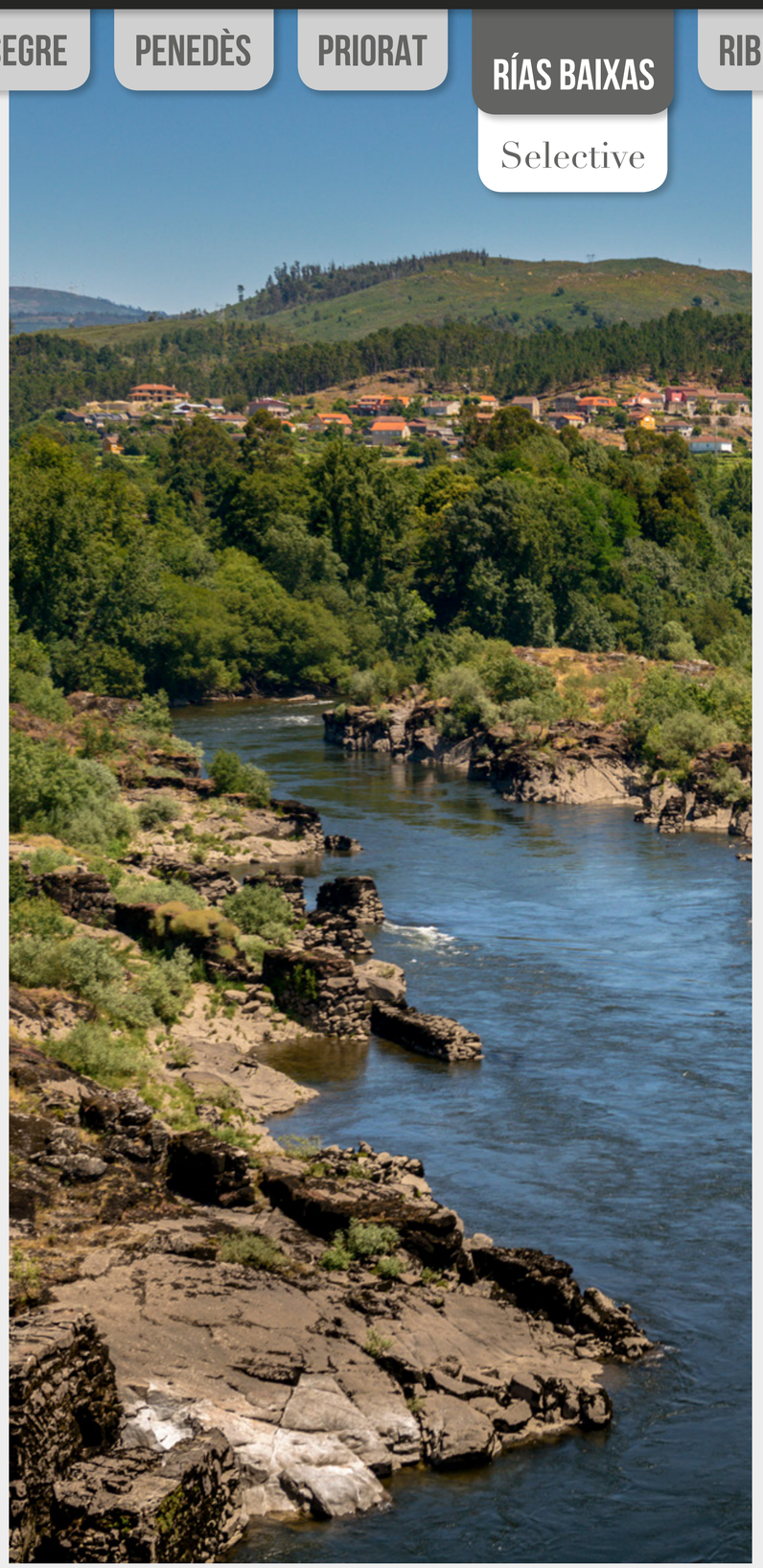
RÍAS BAIXAS

The Rías Baixas Designation of Origin falls fully within the Atlantic region.

The Atlantic climate, with high humidity and mild temperatures, as well as the granite soils, are characteristics of this region.

Around 99% of the wine produced here is white, and Albariño, representing 90% of the vines, is the undisputed king of this DO. It is believed that this variety was introduced in the 12th century by Cistercian monks from the Rhine region who founded the Monastery of Santa María de Almenteira. Other theories, however, maintain that this grape came via Portugal, where it arrived from Greece on English ships.

One of the exceptional characteristics of Albariño is that it maintains a rich acidity that very few varieties in the world achieve, together with a richness in aromatic and pleasant flavor components that make its wines very identifiable.



AWARDS:

Vintage 2017:
ALBARIÑO DE ORO - CONCURSO INTERNACIONAL ALBARIÑOS AL MUNDO

90 POINTS - GUIA PEÑÍN

PAZO DAS BRUXAS

THE TRUE HARMONY OF RÍAS BAIXAS

- Albariño

Price ●●○○○

Residual sugar
0,8 g/L

Alcohol
12,5% vol.

Storytelling
High-quality Rías Baixas wine by the Torres family. A combination of the family's know-how and the unique characteristics of the Albariño variety grown in Galicia. Contemporary, elegant design inspired in the mysticism and magic of the Galician woods.

Tasting notes
Brilliant gold color with greenish highlights. Intensely aromatic with very elegant notes characteristic of the Albariño variety (grapes, lemon preserves). Very delicate on the palate, it unfolds elegantly to reveal a seductive floral trace (orange blossom) on the finish.

Wine & Food pairing
Pairs beautifully with delicate white fish, seafood, goat cheese.

Sales tips
- Pazo das Bruxas is mainly produced from grapes grown in the O'Rosal and Salnés zones of the D.O. Rías Baixas.
- The granite-like soil of these regions, results in a wine with higher acidity.

RIBERA DEL DUERO

The Ribera del Duero Designation of Origin is located in the south-eastern part of the region of Castile-León, in the highest area of the River Duero, covering 20,000 hectares. The plateau tilts downwards toward the west, with an average altitude of 750-850 meters.

Ribera del Duero benefits from a singular combination of land and microclimate, as well as an indigenous grape variety that produces wonderful, complex red wines.

The terrain varies considerably depending on the altitude, and the soils in this area are complex. The key factor in the quality of the vineyard soils is the amount of limestone and chalk they contain.

The climate in the Duero Valley fluctuates between a typical continental climate, with the extreme cold of the plateau in winter, and the Mediterranean climate, with characteristics such as heat and dryness. Frosts are a constant worry from the end of fall until springtime.

At this altitude, Tempranillo (also known in this area as Tinta del País or Tinto Fino) grapes grow with a thin skin and an acidity that result flavorsome young wines that also have the ability to age wonderfully to produce Gran Reservas. The red wines in this DO are made with 75% of this variety, and the rest with authorized grapes.

CELESTE
CRIANZA
En las noches de vendimia,
estas son las estrellas que vigilan
y contemplan el nacimiento
de Celeste
RIBERA DEL DUERO
Denominación de Origen
PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES

CELESTE
RESERVA
En las noches de vendimia,
estas son las estrellas que vigilan
y contemplan el nacimiento
de Celeste
01983
RIBERA DEL DUERO
Denominación de Origen
PAGO DEL CIELO
PROPIEDAD DE LA FAMILIA TORRES

AWARDS:

Vintage 2015:
92 POINTS - JamesSuckling.com

90 POINTS - DECANTER

CELESTE CRIANZA

A STAR IN RIBERA DEL DUERO

- Tempranillo

Price ●●●○○

Ageing
12 months in French and American oak

Residual sugar
0,8 g/L

Alcohol
14,5% vol.

Storytelling
Celeste Crianza, Ribera del Duero, is born at an elevation of 895 meters. The label represents the constellations of stars seen from our winery.

Tasting notes
Cherry red color with garnet highlights. Delicious, voluptuous aroma of very ripe black fruit (blueberries) with fine roasted coffee and dried fruit (dried plum) notes. Dense, fleshy, with sensuous flavor sensations that are impressively persistent.

Wine & Food pairing
Roasted or barbecue meat.

Sales tips

- 100% Tempranillo – the Spanish grape par excellence.
- A wine appreciated and recognized worldwide: since its launch, it has been awarded 90 points or more.
- Ribera del Duero red wines are worldwide well-known for their outstanding quality.

AWARDS:

Vintage 2014:
92 POINTS - JamesSuckling.com

90 POINTS - WINE ADVOCATE

CELESTE RESERVA

THE INTENSITY OF A STARLIT NIGHT

- Tempranillo

Price ●●●●○

Ageing
15 months in French and American oak

Residual sugar
0,9 g/L

Alcohol
15% vol.

Storytelling
Celeste is born 895 meters above sea level, where the vines and the sky form a magical connection, resulting in a wine filled with the freshness, emotion, and intensity of a starry night.

Tasting notes
Very opaque, dark garnet red with impressive intensity of color. Intensely fruit-driven and mature (blackberry jam) with sensual notes of dried plums and an elegant hint of charred oak. The palate is velvety, firm, fleshy and displays astonishing length.

Wine & Food pairing
The wine's smooth tannic and fruit properties pair wonderfully with a wide variety of meat dishes, including roasts and wild game. Best served at 14–16°C.

Sales tips
- Limited production and numbered bottles.
- Tempranillo is the most famous and nobel variety in Ribera wines.

RIOJA

The Rioja Qualified Designation of Origin (DOC) is found in the north of Spain and covers 63,593 hectares of vineyards.

Vines have been grown here for over 2,000 years, as evidenced by the numerous archaeological remains of winepresses and wineries dating from the period of Roman occupation. In the Middle Ages, wine production was closely linked to monastic life, as its main proponents were monks.

Rioja was recognized as Spain's first designation of origin at the end of the 19th century with the aim of protecting the identity of Rioja wines, and since 1991 Rioja wines have been protected by the first qualified designation of origin in Spain.

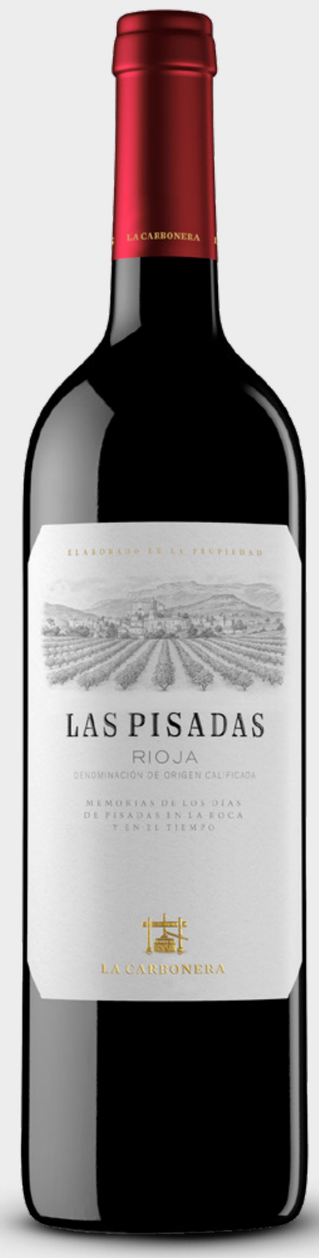
Today, Rioja wines are recognized for their excellence and prestige worldwide.

The convergence of two opposing climates – the Atlantic and Mediterranean – and the balanced structure of the soil (sand, silt, and clay) provide ideal conditions for growing high-quality wines.

Tempranillo, the grape variety considered indigenous to Rioja, occupies over 75% of the growing area. It is the most characteristic variety of this DOC, the foundation for the identity of its red wines and one of the world's great noble varieties. Very versatile from a winemaking perspective, it can produce wines that can be kept and aged for years and that are very balanced in alcohol content, color, and acidity, as well as fresh, smooth, and fruity on the palate, turning velvety as they age.

LA CARBONERA
LAS PISADAS
RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA
MEMORIAS DE LOS DÍAS
DE PISADAS EN LA ROCA
Y EN EL TIEMPO
LA CARBONERA

TORRES
TORRES
Altos Ibéricos
PARCELAS DE GRACIANO



LAS PISADAS

MAKING TEMPRANILLO IN ITS TRUE HOME

- Tempranillo

Price ●●○○○

Ageing
10 months in French oak

Residual sugar
0,4 g/L

Alcohol
14% vol.

Storytelling
The name of Las Pisadas evokes the wine making traditions in the Rioja Alavesa. Our ancestrors carved stone press, known as lagares, into the rocky mountain slopes to press grapes harvested from wild vineyards. Wherever they tread, they left an imprint on the landscape where our winery stands today.
This deep connection to the land inspired us to make this high-quality wine.

Tasting notes
Opaque, dark cherry red. Exquisite fruit (raspberry jam) with delicate dried fruit notes (dates) and underlying spices (clove). Flavorful and warm in the mouth, with a sensual and very pleasant midpalate.

Wine & Food pairing
Perfect with charcoal-grilled red meat and Mediterranean stews. Great match for sheep cheese assortments and Ibérico cured meats.

Sales tips
- 25 to 40-year-old vineyards, only from the Rioja Alavesa (best area of Rioja)
- Aged in small separate batches
- 100% French oak

AWARDS:

Vintage 2014:
90 POINTS - TIM ATKIN

ALTOS IBÉRICOS PARCELAS DE GRACIANO

REINVENTING TRADITION

- Graciano

Price ●●●○○

Ageing
12 month in french oak

Residual sugar
2,1 g/L

Alcohol
14% vol.

Storytelling
In making this red DOC Rioja wine, we only used grapes of the exclusive Graciano variety. The origin of the Graciano grape remains a mystery, but upon reaching La Rioja, it quickly became a favorite in special and reserve blends. This exclusive, limited-production wine stands out for its intense red color, potent aromas and excellent cellaring potential.

Tasting notes
Beautifully opaque, dark cherry red color. Delicious fruit with exquisitely delicate spicy notes . Wonderfully elegant, velvety palate with very fine-grained tannins that carry the aromas and flavors through to the finish.

Wine & Food pairing
Pair with roasts or oven-baked lamb. Excellent with traditional stew recipes from Castile and La Rioja. Lovely with mature sheep cheeses.

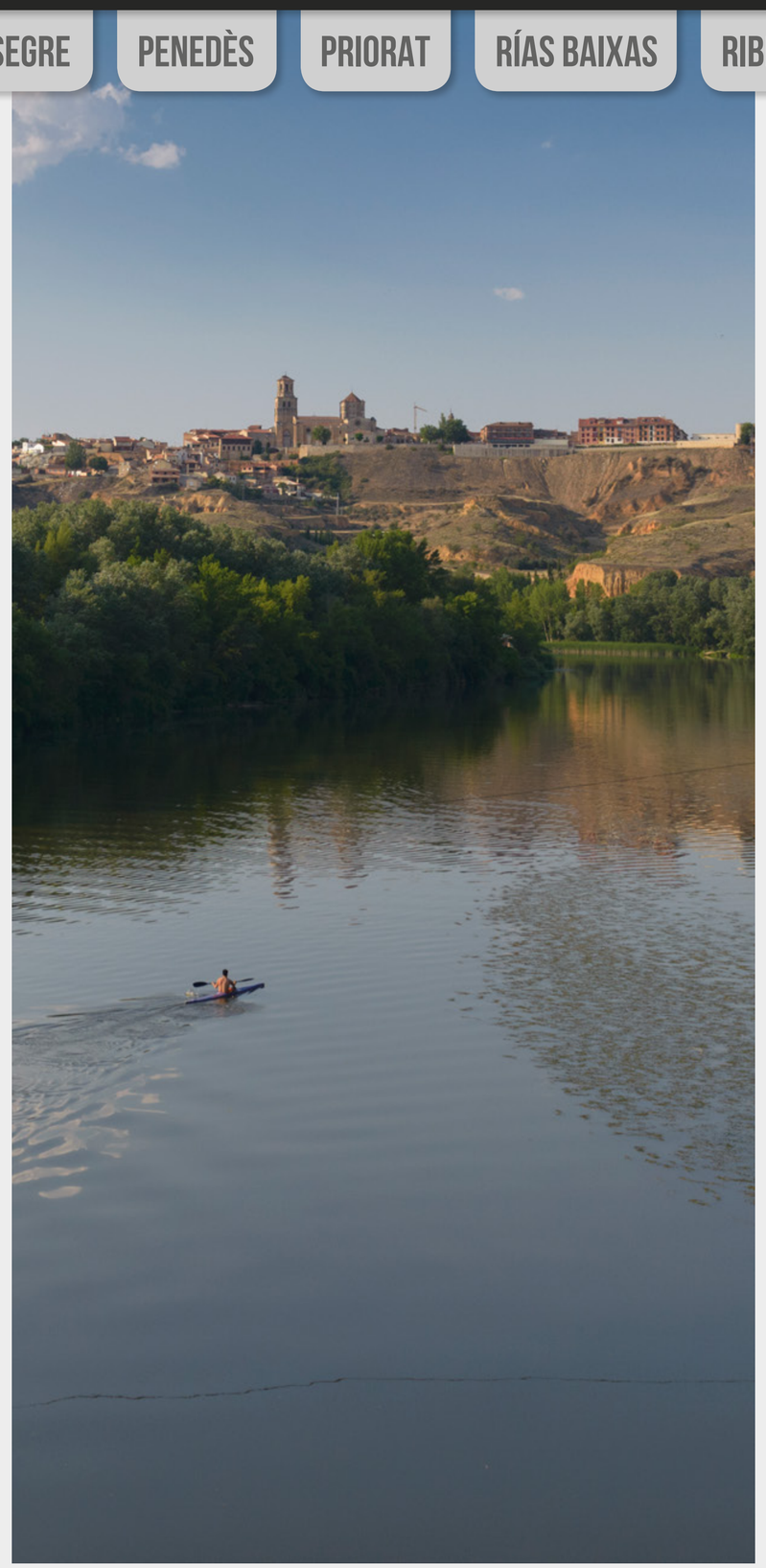
Sales tips
- Graciano variety is commonly used in Rioja's most special wines and reserva wines.
- This wine it is a really limited edition with only the best selection of Graciano´s grapes.

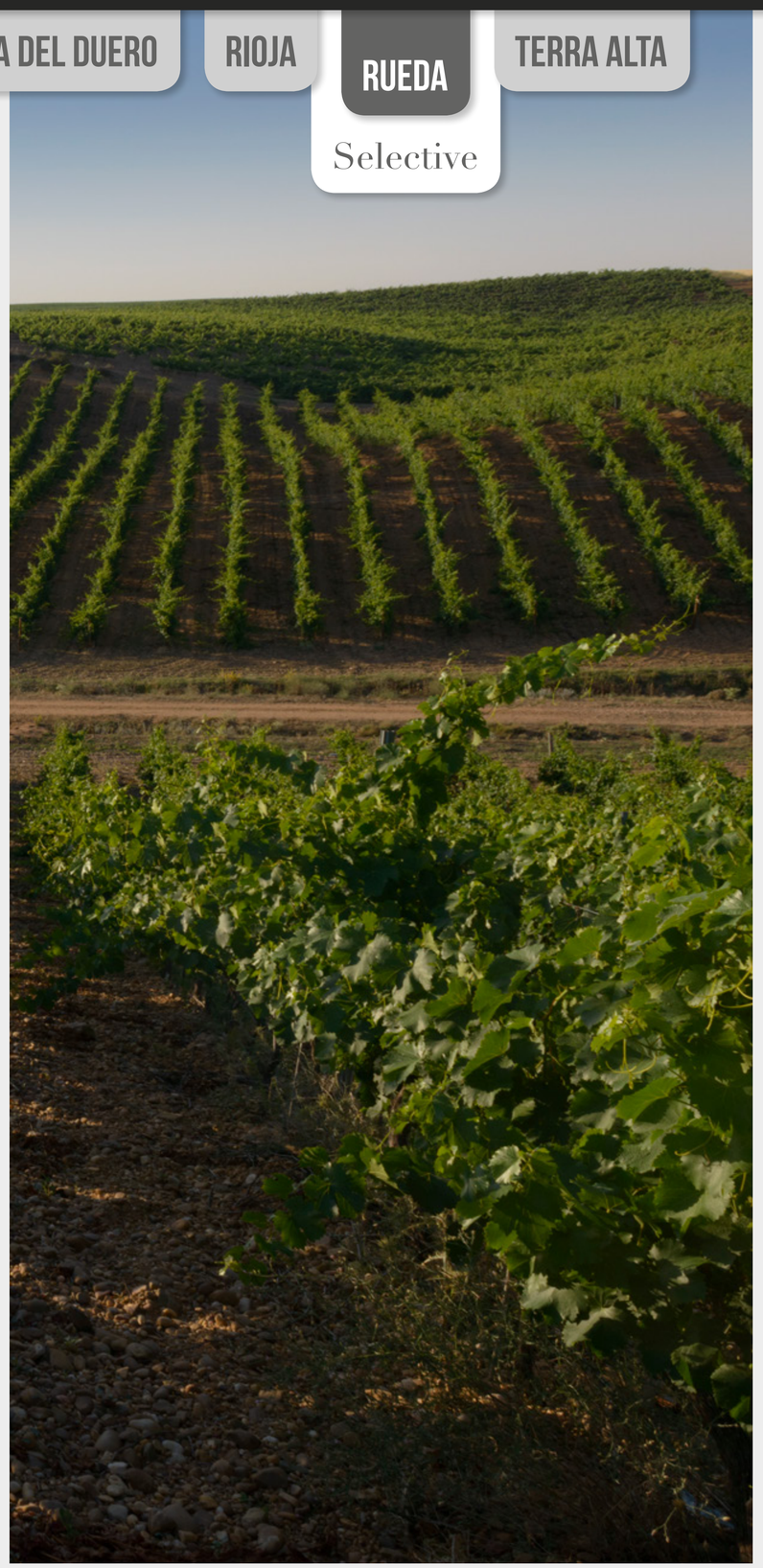
RUEDA

The production area covered by the DO Rueda is found in the region of Castile-León.

The Rueda Designation of Origin has natural resources that are very favorable for producing high-quality wines, and it is an area specializing in the production of white wines that have achieved wide international recognition.

The DO Rueda works toward the recognition and protection of Verdejo, its indigenous variety. The aroma and flavor of Verdejo have notes of scrubland herbs, with hints of fruit and excellent acidity. The extract – key to the personality of great white wines – is noticeable given its volume and characteristic bitter touch that produces a glint of originality on the palate, accompanied by a great expression of fruit. These are exceptionally harmonious wines, with an aftertaste that invites the taster to sample more.





CAMINO DE MAGARÍN

A PATH WINDS ALONG THE DUERO RIVER

- Verdejo

Price ●●●○○

Ageing
4 months on lees, plus a small percentage barrel-aged in French oak

Residual sugar
0,3 g/L

Alcohol
13,5% vol.

Storytelling
From a high plateau, the eye travels across a wide luminous landscape stretching to a vast horizon dotted with ancient castles. A path winds along the southern bank of the Duero River. It leads to one of the most beautiful spots in the region—the Magarín vineyard—where Verdejo vines thrive in soils with large pebbles.

Tasting notes
Clean pale gold in color. Intense fruit aromas (apple) with delicate vegetative notes (green coffee). Firm, potent and flavorful on the palate.

Wine & Food pairing
Wonderful with rice dishes and oil-rich fish. Serve at 11ºC.

Sales tips
- Unique quality because of its Verdejo aged in its lees.
- Limited production.
- DO Rueda as a trendy appellation of origin among wine consumers.

TERRA ALTA

The D.O. Terra Alta appellation of origin was established in 1972 and comprises over 5000 hectares. It lies in southern Catalonia, between the Ebro river and the border with Aragon (Franja d'Aragó). The appellation includes the 12 municipalities of Terra Alta county. The landscape displays all of the characteristics of an interior region close to the Mediterranean Sea: pre-coastal limestone mountain ranges, small rivers, conglomerate rock formations, holm oak and Aleppo pine forests and, above all, almond trees, vineyards and olive groves.

The vineyard soils are rich in limestone and poor in organic matter. The climate conditions, marked by abundant sunshine and low rainfall, express the region's Mediterranean character. The climate has two distinctive features: a unique balance between the two predominant winds—the cierzo (NW) and the garbinadas (southern sea breezes)—and cold winters with a certain continental tendency.

The majority of the vineyards are located in the central third of the winegrowing area, at 350 to 550 meters above sea level. The way in which cultivation techniques have interacted with the terrain's varied topography means that most vineyards grow on terraces.

Traditional varieties like the Garnatxas predominate in the D.O. Terra Alta. Garnatxa Blanca, Garnatxa Negra and Garnatxa Peluda are the main grapes grown here. Along with Macabeu, Parellada and Samso, they make up three-quarters of the area under vine.

CABRIANA

VINYES VELLES

- Garnacha
- Syrah

Price ●●●○○

Ageing
8 - 12 months In oak

Residual sugar
0,2 g/L

Alcohol
14% vol.

Storytelling
The Torres Family has worked in Terra Alta for five generations. Cabriana springs from a deep understanding of this exceptional wine region, which stretches from the Mediterranean to the craggy peaks of the Els Ports massif. The wine reflects a selection of the poorest soils and the oldest vines that have revealed extraordinary qualities over the past twenty years. The Spanish ibex (Capra pyrenaica) is the region's symbol and represents the indomitable character and unique identity of these mountain vineyards, as well as the elegant spirit of this wine.

Tasting notes
Dark cherry red color. Intense fruity aroma (blueberry jam) with spicy (pepper) undertones. Soft, light, delicate palate with echoes of licorice on the finish.

Wine & Food pairing
Ideal with game, meat and spices. Serve at 16º-18ºC.

Sales tips
- Winegrowing tradition dating back to the Roman era.
- Cold winters and hot summers.
- Coarsely textured calcareous soils.

AWARDS:

GOLD MEDAL - MUSCATS DU MONDE 2017

FLORALIS

SPANISH SWEETNESS

- Moscatel de Alejandria

Price ●●○○○

Ageing
1 year in stainless steal deposits

Residual sugar
176,50 g/L

Alcohol
15% vol.

Storytelling
The Torres family has been making Floralis Moscatel Oro, one of the Mediterranean's most characteristic dessert wines, since 1946.

Tasting notes
This naturally sweet wine is made from one of the most classic Mediterranean varieties. The Ancient Greeks called these fragrant grapes Anathelicon Moschaton, and the Romans called them Apianae, because they attract bees that use the nectar of the Muscat grapes to make their exquisite honey. The Muscat variety has an unmistakable and very particular aromatic profile that displays seductive floral fragrances (rose, geranium, lemon verbena). The palate is voluptuous, concentrated yet light, generous and delicately sensual.

Wine & Food pairing
Lovely as a chilled aperitif or as a dessert wine.

Sales tips

- There is a new trend in dessert wines at fashionable restaurants.
- Outstanding price per value.
- One of the most traditional dessert wines in Spain, featuring an elegant, premium packaging.

VARDON KENNETT

Click the logo to select a different brand

AWARDS:

Vintage 2013:
91 POINTS - DECANTER

VARDON KENNETT

NEW ELEGANTLY ELEVATED BUBBLES

- **Pinot noir**
- **Chardonnay**
- **Xarelo**

Price ●●●●●

Ageing
12% barrel fermented in French oak

Residual sugar
Extra Brut

Alcohol
12% vol.

Storytelling
Daniel Vardon Kennett, the son of a legendary family of maritime traders, arrived at the port of Barcelona in the early 19th century and was soon captivated by the region's wines and culture. After years of hard work, they restored with his Catalan wife the historical estate to its original splendor.

Tasting notes
The nose reveals predominant yet delicate aromas of lively citrusy notes, underlying notes of toasted brioche and a clean minerality. Fresh, luscious, elegant with a long finish.

Sales tips
- Own vineyard.
- Handpicked grapes.
- 12% barrel fermented in French oak.
- Bottle aged on its lees for a minimum of 30 months.
- The most limited production.

Enjoy THE Spanish WAY OF WINE

Meeting some friends for some drinks and food. After-dinner until 9pm. Improvised family meetings. And it's this way; we like to enjoy the small pleasures of life.

Since 1954, Sangre de Toro is the ambassador of the Spanish way of life, a reflection of our land, our people and this way of living.

Sangre de Toro

ESSENTIAL | DE-ALCOHOLISED | LOW ALCOHOL | RESERVA | SPARKLING | SPECIAL EDITION

ORIGINAL

BLANCO CLÁSICO

ROSÉ

TEMPRANILLO

CABERNET SAUVIGNON

VERDEJO

SANGRE DE TORO ORIGINAL

THE SPANISH WAY OF WINE

Mediterranean varieties, particularly:
- **Garnacha**
- **Cariñena**

Price ●○○○○

Ageing
In American and French oak during 6 months

Residual sugar
0,5 g/L

Alcohol
13,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Dark cherry red color. Exquisite red fruit (strawberry) aroma with a spicy note (black pepper). Warm and firm on the palate with delicate acidity.

Wine & Food pairing
Pairs perfectly with stews, wild game, meat paellas and hearty, traditional mountain cuisine.

Sales tips
- A brand with more than 50 years of history that embodies the character of the Spanish land.
- An icon now among Spanish wines.
- One of the best-known Spanish wines in the world with international focus: currently available in 130 countries.

SANGRE DE TORO BLANCO CLÁSICO

THE SPANISH WAY OF WINE

- Mediterranean, mainly Parellada and Garnacha Blanca

Price ●○○○○

Residual sugar
1 g/L

Alcohol
11,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Clear, brilliant, bright gold color. Fresh, lively and full of fruit with delicate citrus aromas (grapefruit). Supple, silky, with a fine streak of fruit acidity and a dry elegant finish.

Wine & Food pairing
Excellent as an aperitif or paired with rice dishes, seafood or fish.

Sales tips

- A brand with more than 50 years of history that embodies the character of the Spanish land.
- One of the best-known Spanish wines in the world with international focus: currently available in 130 countries.

SANGRE DE TORO ROSÉ

THE SPANISH WAY OF WINE

- Mediterranean, mainly Garnacha and Cariñena

Price ●○○○○

Residual sugar
4 g/L

Alcohol
12,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Delicate raspberry color. Fragrant, with fruity notes reminiscent of quince jam against a redcurrant backdrop. Firm, flavorful, warm palate with exquisitely fine fruit acidity.

Wine & Food pairing
An excellent aperitif. Wonderful with traditional Spanish tapas and charcuterie, as well as vegetable and pasta dishes.

Sales tips

- A brand with more than 50 years of history that embodies the character of the Spanish land.
- One of the best-known Spanish wines in the world with international focus: currently available in 130 countries.

SANGRE DE TORO TEMPRANILLO

THE SPANISH WAY OF WINE

- Tempranillo

Price ●○○○○

Residual sugar
2,2 g/L

Alcohol
13,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Dark cherry red with purple highlights. Fragrant and intense, with deep fruit (raspberry) notes against a licorice backdrop. Fine, velvety, warm palate with a touch of sweetness.

Wine & Food pairing
Wonderful with meat and a perfect match for creamy cheeses.

Sales tips

- A brand with more than 50 years of history that embodies the character of the Spanish land.
- One of the best-known grape varieties in the international field.

SANGRE DE TORO CABERNET SAUVIGNON

THE SPANISH WAY OF WINE

- Cabernet sauvignon

Price ●○○○○

Ageing
In American and French oak during 6 months

Residual sugar
0,5 g/L

Alcohol
13,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Very opaque, dark cherry red. Black fruit (cherry) aroma with subtle notes of spices (vanilla) and very ripe dried fruit (dates) undertones. Intense and very velvety on the palate with flavorful extract and soft tannins.

Wine & Food pairing
Pairs perfectly with stews, wild game, meat, paellas and semi-cured cheeses.

Sales tips

- A brand with more than 50 years of history that embodies the character of the Spanish land.
- One of the best-known grape varieties in the international field.

SANGRE DE TORO VERDEJO

THE SPANISH WAY OF WINE

- Verdejo

Price ●●○○○

Residual sugar
0,3 g/L

Alcohol
13,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Brilliant, limpid, pale yellow. Clean, fresh, flawless nose with white fruit undertones coming through the vegetable and aniseed notes. Firm, persistent acidity on the palate.

Wine & Food pairing
An ideal aperitif, as well as an excellent match for seafood and fresh fish in aromatic sauces.

Sales tips
- A brand with more than 50 years of history that embodies the character of the Spanish land.
- One of the best-known Spanish grape varieties in the international field.

0,0 RED

0,0 WHITE

0,0 ROSÉ

SANGRE DE TORO 0,0 RED

THE SPANISH WAY OF WINE

- Syrah

Price ●○○○○

Ageing
5% of the blend is briefly aged in new French oak (the wine then undergoes a dealcoholization process)

Residual sugar
31,4 g/L

Alcohol
0,0% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality. After completing fermentation, the alcohol is removed while preserving its full aroma and flavor.

Tasting notes
Dark cherry red with purple edge. Intense, with black fruit notes and subtle spicy undertones. Supple, jammy palate with fruity aromas.

Wine & Food pairing
Lovely with pasta, roasts and wild game.

Sales tips

- Retains all of the wine's characteristics with 0.0% of alcohol.
- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.

SANGRE DE TORO 0,0 WHITE

THE SPANISH WAY OF WINE

- Muscat de Alejandría

Price ●○○○○

Residual sugar
36,4 g/L

Alcohol
0,0% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality. After completing fermentation, the alcohol is removed from this Muscat of Alexandria varietal while preserving its full aroma and flavor.

Tasting notes
Brilliant gold color. Fresh fruit aroma with herbaceous hints of fennel and spices. Fresh palate with lots of fruit and a full finish. Soft and slightly sweet in the mouth.

Wine & Food pairing
Excellent as an aperitif; wonderful with all kinds of fish, seafood and rice dishes.

Sales tips

- Retains all of the wine's characteristics with 0.0% of alcohol.
- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.

SANGRE DE TORO 0,0 ROSÉ

THE SPANISH WAY OF WINE

- Syrah
- Cabernet sauvignon

Price ●○○○○

Residual sugar
25,3 g/L

Alcohol
0,0% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality. After completing fermentation and skin contact, only the alcohol is removed from this Syrah and Cabernet Sauvignon blend, thus preserving its full flavor and aroma.

Tasting notes
Pale raspberry color, red fruit aromas (cherry, raspberry) with subtle vegetal notes. Sweet on the palate with a fresh and pleasant finish.

Wine & Food pairing
An excellent aperitif. Wonderful with traditional Spanish tapas and charcuterie, as well as vegetable and pasta dishes.

Sales tips
- Retains all of the wine's characteristics with 0.0% of alcohol.
- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.

5,5 RED | 5,5 WHITE | 5,5 ROSÉ

SANGRE DE TORO 5,5 RED

THE SPANISH WAY OF WINE

Mediterranean

Price ●○○○○

Ageing
Four months maturing on its fine lees

Residual sugar
20,1 g/L

Alcohol
5,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Dark cherry red color. Fine subtle red fruit aroma (raspberry) with a sweet note of cherry jam. The palate is pleasant, silky, light and balanced.

Wine & Food pairing
Lovely with meat carpaccios, charcuterie, and mild sheep or goat cheeses.

Sales tips

- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.

SANGRE DE TORO 5,5 WHITE

THE SPANISH WAY OF WINE

- Mediterranean

Price ●○○○○

Residual sugar
20,4 g/L

Alcohol
5,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Clear, brilliant, bright gold color. Delicious floral (bee pollen) and fruit (apple compote) aroma with jammy notes (banana cake). Light and fresh on the palate with exquisitely delicate acidity.

Wine & Food pairing
Ideas with pasta dishes, risottos and creamy cheeses.

Sales tips

- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.

SANGRE DE TORO 5,5 ROSÉ

THE SPANISH WAY OF WINE

- Mediterranean

Price ●○○○○

Residual sugar
25 g/L

Alcohol
5,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Pale pink color. Intense, voluptuous nose with fine fruit notes (pomegranate, confected rose). The palate is silky, delicate, supple, and flavorful.

Wine & Food pairing
Lovely with meat carpaccios, charcuterie, and mild sheep or goat cheeses.

Sales tips

- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.

Sangre de Toro

ESSENTIAL | DE-ALCOHOLISED | LOW ALCOHOL | RESERVA | SPARKLING | SPECIAL EDITION

COMING SOON

RESERVA | CHARDONNAY SELECTION | CABERNET SAUVIGNON | TEMPRANILLO

SANGRE DE TORO RESERVA

SPECIAL SELECTION

- Mainly Garnacha and Syrah

Price ●●●○○

Ageing
In oak for at least 12 months

Residual sugar
0,3 g/L

Alcohol
14% vol.

D.O.
Catalunya

Storytelling
A legendary wine, with more than half a century to its name, made from Spanish vineyards specifically selected by our winemakers.

Tasting notes
Cherry red color, intense and fresh on the nose, with red fruit (raspberry, cherry) and underlying spicy nuances. Round palate entry, with nicely integrated tannins and pleasant structure.

Wine & Food pairing
Excellent with wild game, and meat seasoned with spices.

Sales tips

- Takes advantage of brand recognition in the countries where it has the greatest sales volume.
- Ideal for on-trade, with a wide range to fulfill all the channel's needs.

SANGRE DE TORO CHARDONNAY SELECTION

SPECIAL SELECTION

- Chardonnay

Price ●●●○○

Residual sugar
0,6 g/L

Alcohol
13,5% vol.

D.O.
Catalunya

Storytelling
A legendary wine, with more than half a century to its name, made from Spanish vineyards specifically selected by our winemakers.

Tasting notes
Luminous gold color. Seductive tropical fruit aroma (passion fruit) with rich vegetative notes (fennel) and a lactic nuance. Intense, firm and full on the palate.

Wine & Food pairing
Excellent with fish, paella and turkey.

Sales tips

- Takes advantage of brand recognition in the countries where it has the greatest sales volume.
- Ideal for on-trade, with a wide range to fulfill all the channel's needs.

SANGRE DE TORO RESERVA CABERNET SAUVIGNON

SPECIAL SELECTION

- Cabernet sauvignon
- Tempranillo

Price ●●●○○

Ageing
12 months mínimum in French oak (30% new)

Residual sugar
0,5 g/L

Alcohol
14% vol.

D.O.
Catalunya

Storytelling
A legendary wine, with more than half a century to its name, made from Spanish vineyards specifically selected by our winemakers.

Tasting notes
Dark cherry red, with a complex, spicy (tobacco leaf) nose, subtle sweet notes (biscuit glacé and coffee), cassis on retronasal. The palate is soft on entry, but has good tension, sweet tannins, round and nicely structured.

Wine & Food pairing
Perfect with meats and cheeses.

Sales tips
- Takes advantage of brand recognition in the countries where it has the greatest sales volume.
- Ideal for on-trade, with a wide range to fulfill all the channel's needs.

SANGRE DE TORO CAVA

TRADITIONAL METHOD

- Macabeu
- Xarel·lo
- Parellada

Price ●●●○○

Ageing
Aged on its lees for at least 12 months

Residual sugar
7,2 g/L

Alcohol
11,5% vol.

D.O.
Cava

Storytelling
A cava made from a blend of Macabeu, Xarel·lo and Parellada. Fresh and intense, with creamy bubbles and fruit aromas.

Tasting notes
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.

Wine & Food pairing
Lovely as an aperitif or paired with fish and seafood.

SPECIAL SELECTION

LIMITED EDITION

SANGRE DE TORO SPECIAL EDITION

THE SPANISH WAY OF WINE

Mediterranean varieties, particularly:
- **Garnacha**
- **Cariñena**

Price ●○○○○

Ageing
In American and French oak during 10 months

Residual sugar
0,7 g/L

Alcohol
13,5% vol.

Storytelling
Sangre de Toro Special Selection stands out for its unmistakable personality and Mediterranean character. Our enologists have selected the finest barrels for this limited edition wine, characterized by a deep cherry red color and firm, well-structured palate.

Tasting notes
Lively, brilliant cherry red, good depth of color. Fine red fruit (plum) aromas with delicate nuances reminiscent of orange rind. Silky, refined, elegant.

Wine & Food pairing
Pairs perfectly with stews, wild game, meat paellas and hearty, traditional mountain cuisine.

Sales tips
- Best barrels selection by Sangre de Toro's enologists; the wine itself is different compared to Sangre de Toro Original because of the barrels' selection.
- Premium design, ad-hoc for this special edition with a younger and modern look and feel.

SANGRE DE TORO LIMITED EDITION

THE SPANISH WAY OF WINE

Mediterranean varieties, particularly:
- **Garnacha**
- **Cariñena**

Price ●○○○○

Ageing
In American and French oak during 6 months

Residual sugar
0,5 g/L

Alcohol
13,5% vol.

Storytelling
We have made Sangre de Toro since the 1954 vintage. By now it is legendary, known for its incomparable personality.

Tasting notes
Dark cherry red color. Exquisite red fruit (strawberry) aroma with a spicy note (black pepper). Warm and firm on the palate with delicate acidity.

Wine & Food pairing
Pairs perfectly with stews, wild game, meat paellas and hearty, traditional mountain cuisine.

Sales tips
- Minimal, modern and aesthetic design that features an artistic edition of Sangre de Toro.
- Ideal for millennial consumers.
- Great success of limited editions in off trade channels.

Viña Esmeralda

WHITE ROSÉ

Viña Esmeralda is a classic of the Mediterranean because it represents its confident, open and easy-going personality.

We can say that Viña Esmeralda is an inspirational and charismatic brand, an imaginative and emotional one, able to develop a unique vision: it makes us feel free and special.

WHITE ROSÉ

VIÑA ESMERALDA

MEDITERRANEAN CLASSIC

- Muscat
- Gewürztraminer

Price ●●○○○

Residual sugar
9,3 g/L

Alcohol
11,5% vol.

D.O.
Catalunya

Storytelling
The Mediterranean breeze blends with the scent of roses, which grow around our vineyards further inland, to bring us our most cherished gem: Viña Esmeralda. A pleasure to share that evokes the beauty of the Mediterranean and its unique places.

Tasting notes
Brilliant straw yellow. Very fragrant, with delicate floral (rose) and fruit (lychee) notes. Soft and seductive on the palate with a luscious (acacia honey) finish.

Wine & Food pairing
Sublime with seafood appetizers, fish and pâté. Well worth trying with Asian food.

Sales tips

- Due to its characteristics, it is ideally suited to new, culinary trends: new Spanish cuisine and Asian food.
- Viña Esmeralda has collaborated with well-known brands focused on the international female target consumer, including Victorio & Lucchino, Swarosvski Elements or Custo Barcelona.

VIÑA ESMERALDA ROSÉ

MEDITERRANEAN CLASSIC

- Garnacha

Price ●●○○○

Residual sugar
4,2 g/L

Alcohol
12,5% vol.

D.O.
Catalunya

Storytelling
The Mediterranean breeze blends with the scent of roses, which grow around our vineyards further inland, to bring us our most cherished gem: Viña Esmeralda.

Tasting notes
Soft, ethereal pink in color, delicate and seductive. Exquisite fruit aroma (pomegranate) with a nuance reminiscent of tea roses. Light, silky and subtle on the palate.

Wine & Food pairing
From a Caprese salad to smoked fish, sushi, Asian food, salmon or tuna tataki. Also lovely with meat carpaccio or goat cheeses.

Sales tips

- Due to its characteristics, it is ideally suited to new, culinary trends: new Spanish cuisine and Asian food.
- Viña Esmeralda has collaborated with well-known brands focused on the international female target consumer, including Victorio & Lucchino, Swarovski Elements or Custo Barcelona.

ViñaSol
ORIGINAL
ORIGEN MEDITERRÁNEO
PROPIEDAD DE BODEGAS TORRES

TORRES
Gran
ViñaSol
CHARDONNAY
TORRES

VIÑA SOL

THE FRESHEST WHITE WINE EVERY DAY

Mainly:
- **Parellada**
- **White Garnacha**

Price ●○○○○

Residual sugar
2,2 g/L

Alcohol
11,5%

Storytelling
In the summer of 1962, at a small winery in the coastal hills of the Mediterranean, we first made Viña Sol, the classic essence of earth and sun.

Tasting notes
Clear, brilliant, bright gold color. Fresh, lively and full of fruit with delicate citrus aromas (grapefruit). Supple, silky, with a fine streak of fruit acidity and a dry elegant finish.

Wine & Food pairing
Excellent as an aperitif or paired with rice dishes, seafood or fish.

Sales tips
- Bottled on a weekly basis so the customer always receive the freshest product.
- Point of reference in Mediterranean gastronomy since 1962.
- A Spanish white wine brand leader in Spain and UK.

GRAN VIÑA SOL

LIGHT UP YOUR MOMENTS

- Chardonnay

Price ●●○○○

Ageing
A third of the wine was fermented and aged for 5 months in new oak barrels

Residual sugar
0,4 g/L

Alcohol
13,5% vol.

Storytelling
Over 40 years ago, the Torres family began adapting international varieties to the local climate. Today the intensity of our Mediterranean Chardonnay reflects the innovative character and success of that decision.

Tasting notes
Luminous gold color. Seductive tropical fruit aroma (grapefruit, pineapple) with dried fruit notes (hazelnut) over buttery undertones. Intense, firm and full on the palate.

Wine & Food pairing
Excellent with fish, paellas and turkey.

Sales tips
- Chardonnay fermented in oak barrels.
- Deeper and denser than traditional Spanish white wines.

TORRES
San Valentin
GARNACHA
TORRES

TORRES
San Valentin
PARELLADA
TORRES

SAN VALENTIN TINTO

EVERY DAY IS VALENTINE'S DAY

- Predominantly Garnacha

Price ●○○○○

Ageing
Four months maturing on its fine lees

Residual sugar
0,3 g/L

Alcohol
14,5% vol.

Storytelling
Family, friends and leisurely vineyard walks. The inspiration for San Valentín.

Tasting notes
Very opaque, dark ruby red hue. Intense aroma of forest fruits (blackberries) with toasty nuances (roasted coffee) and a touch of licorice on the finish. Warm, juicy, flavorful and firmly structured.

Wine & Food pairing
Excellent with fowl and aged cheeses.

SAN VALENTIN BLANCO

EVERY DAY IS VALENTINE'S DAY

- Parellada and White Garnacha

Price ●○○○○

Residual sugar
14,8 g/L

Alcohol
11% vol.

Storytelling
Family, friends and leisurely vineyard walks. The inspiration for San Valentín.

Tasting notes
Pale yellow. Delightfully floral (wild broom) and fruity (banana, cherimoya). Smooth and light on the palate, with a luscious finish reminiscent of quince jam.

Wine & Food pairing
Delicious in combination with delicately flavored shellfish, clams, spider crab, and fish in mild sauces. Wonderful with cakes and sweets.

TORRES
Altos Ibéricos
CRIANZA
RIOJA
Denominación de Origen Calificada
TORRES

TORRES
Altos Ibéricos
RESERVA
RIOJA
TORRES

ALTOS IBÉRICOS CRIANZA

A NEW TAKE ON TRADITION

- Tempranillo

Price ●●○○○

Ageing
12 months in French and American oak, partially in new barrels

Residual sugar
0,6 g/L

Alcohol
14,5% vol.

Storytelling
In 2005, the Torres family decided to open a winery in the town of Labastida, in the very heart of the Rioja Alavesa region. Torres was well aware of the region's winegrowing potential, which allows for the production of high-quality wines that display remarkable personality and mature beautifully. Altos Ibéricos is named after Alto Otero, the beautiful enclave that is home to the winery.

Tasting notes
Dark cherry red color, very opaque. Intense and fragrant, with exquisite fruit (raspberry jam) and spicy (green peppercorn) aromas and a pleasant note reminiscent of toasted bread. Warm on the palate, with velvety, juicy tannins well rounded by oak aging.

Wine & Food pairing
Conceived as the perfect match for new trends in avant-garde cuisine, especially all types of tapas prepared with fresh ingredients; red meat, oilrich fish, and cheese. Equally excellent with Ibérico cured meats and sausages.

Sales tips

- In blind tastings, it beats its 4 main competitors in the Spanish market that are in the same crianza category (amount of ageing) and price range.
- 62% of consumers would feel inspired to buy/ try the wine.
- 70% of consumers believe it would stand out on the shelf.

AWARDS:

Vintage 2013:
91 POINTS -
TIM ATKIN

ALTOS IBÉRICOS RESERVA

A UNIQUE PERSONALITY

- Tempranillo

Price ●●●○○

Ageing
36 months, including 16 months in French oak

Residual sugar
0,9 g/L

Alcohol
14,5% vol.

Storytelling
Altos Ibéricos Reserva represents the best of the Rioja terroirs in a bottle and pays tribute to the winemaking tradition of this region.

Tasting notes
Dark cherry red color. Intense aroma of black fruit (blueberries) against a toasty, spicy backdrop. Light, silky and subtle on the palate.

Wine & Food pairing
Red meat and meat stews, as well as sheep cheeses. Exquisite with all kinds of cured Ibérico pork.

Sales tips
- The Reserva of our Rioja Wines.
- Tempranillo is the most famous and nobel variety in Rioja wines.

DE CASTA

BORN TO BE ROSÉ

Mainly:
- **Garnacha**
- **Cariñena**

Price ●○○○○

Residual sugar
2 g/L

Alcohol
12,5% vol.

Storytelling
"On his travels during the 1940s, my father noticed that the world's best wine tasters were eager for him to produce a rosé that was different from those traditionally made at the time. After years of experimentation, he made De Casta, an exquisite wine full of fruit, born to be rosé. We proudly produce the wine to this day." (Miguel A. Torres)

Tasting notes
Raspberry color with purple highlights. Subtle and seductive, with fine floral (marshmallow flower) and fruit (pomegranate) aromas. Silky and firm on the palate, with a very elegant dry finish.

Wine & Food pairing
Pairs perfectly with traditional appetizer-style tapas, cured meats, as well as vegetable and pasta dishes.

Sales tips
- Delicious floral and fruit aromas make De Casta a classical choice of Rosé.

TORRES
0,0%
DE-ALCOHOLISED
PIONEERS IN DE-ALCOHOLISED WHITE
NATUREO
– De-alcoholised –
MUSCAT
TORRES

TORRES
0.0%
DE-ALCOHOLISED
PIONEERS IN DE-ALCOHOLISED ROSÉ
NATUREO
– De-alcoholised –
SYRAH
CABERNET SAUVIGNON
TORRES

TORRES
PIONEERS IN DE-ALCOHOLISED RED
NATUREO
– De-alcoholised –
SYRAH
TORRES
0.0%
DE-ALCOHOLISED

NATUREO - BLANCO

0,0 ALCOHOL CONTENT

- Muscat of Alexandria

Price ●●○○○

Residual sugar
36,4 g/L

Alcohol
0,0% vol.

Storytelling
Natureo is the fruit of much research, placing us at the forefront of high-quality dealcoholized wine since 2008.

Tasting notes
Straw yellow. Delicate fruit aroma (Golden Delicious apple). Smooth, luscious, but fresh on the palate with a sensual nuance reminiscent of quince jam.

Wine & Food pairing
Excellent as an aperitif; wonderful with all kinds of fish, seafood and rice dishes.

Sales tips

- Retains all of the wine's characteristics with 0.0% of alcohol and fewer than half the calories.
- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.
- Natureo is increasing its presence and enjoying growing success in Scandinavian countries, where the de-alcoholized category is firmly established.

NATUREO - ROSÉ

0,0 ALCOHOL CONTENT

- Mainly Syrah and Cabernet Sauvignon

Price ●●○○○

Residual sugar
33,6 g/L

Alcohol
0,0% vol.

Storytelling
Natureo is the fruit of much research, placing us at the forefront of high-quality dealcoholized wine since 2008.

Tasting notes
Raspberry color with soft coppery highlights, delicate fruit aroma (cherry jam) and a vegetative note (coffee). Soft, fresh, luscious on the palate with undertones reminiscent of sour candy.

Wine & Food pairing
An excellent aperitif. Wonderful with traditional Spanish tapas and charcuterie, as well as vegetable and pasta dishes.

Sales tips

- Retains all of the wine's characteristics with 0.0% of alcohol and fewer than half the calories.
- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.
- Natureo is increasing its presence and enjoying growing success in Scandinavian countries, where the de-alcoholized category is firmly established.

NATUREO - TINTO

0,0 ALCOHOL CONTENT

- Syrah

Price ●●○○○

Residual sugar
31,4 g/L

Alcohol
0,0% vol.

Storytelling
Natureo is the fruit of much research, placing us at the forefront of high-quality dealcoholized wine since 2008.

Tasting notes
Dark cherry red color. Intense, sensual, with exquisite fruit aromas (blackberries) and a touch of spice (clove). Soft, supple and delicious on the palate.

Wine & Food pairing
Lovely with pasta, roasts and wild game.

Sales tips

- Retains all of the wine's characteristics with 0.0% of alcohol and fewer than half the calories.
- Particularly apt for people who want to reduce their alcohol consumption yet wish to enjoy a grown-up drink.
- Natureo is increasing its presence and enjoying growing success in Scandinavian countries, where the de-alcoholized category is firmly established.

VERDEO

VERDEJO'S FRESHEST EFFECT

- Verdejo

Price ●○○○○

Residual sugar
0,9 g/L

Alcohol
13% vol.

Storytelling
This wine from the Rueda Appellation of Origin has a fresh, luminous and clean name that evokes its origin: the local white verdejo grape, grown exclusively in this region.

Tasting notes
Pale gold color. Fragrant, clean and crisp, with delicate vegetative (fennel), spicy (anise) and fruit (passion fruit) notes. Silky but firm on the palate with fine fruit acidity.

Wine & Food pairing
Ideal for aperitif, it also goes perfectly with shellfish and fresh fish in exotic sauces.

Sales tips

- Given its organoleptic characteristics, this is the best choice for wine by the glass or as an aperitif.
- The Rueda Appellation of Origin has displayed a positive tendency among local-variety white wines over the past 10 years (Source: Consejo Regulador Denominación de Origen Rueda).

JUAN TORRES
MASTER DISTILLERS
BARCELONA 1928

Click the logo to select
a different brand

TORRES
BRANDY

MAGDALA
Naranjas del Mediterráneo

EL PISCO
GOBERNADOR

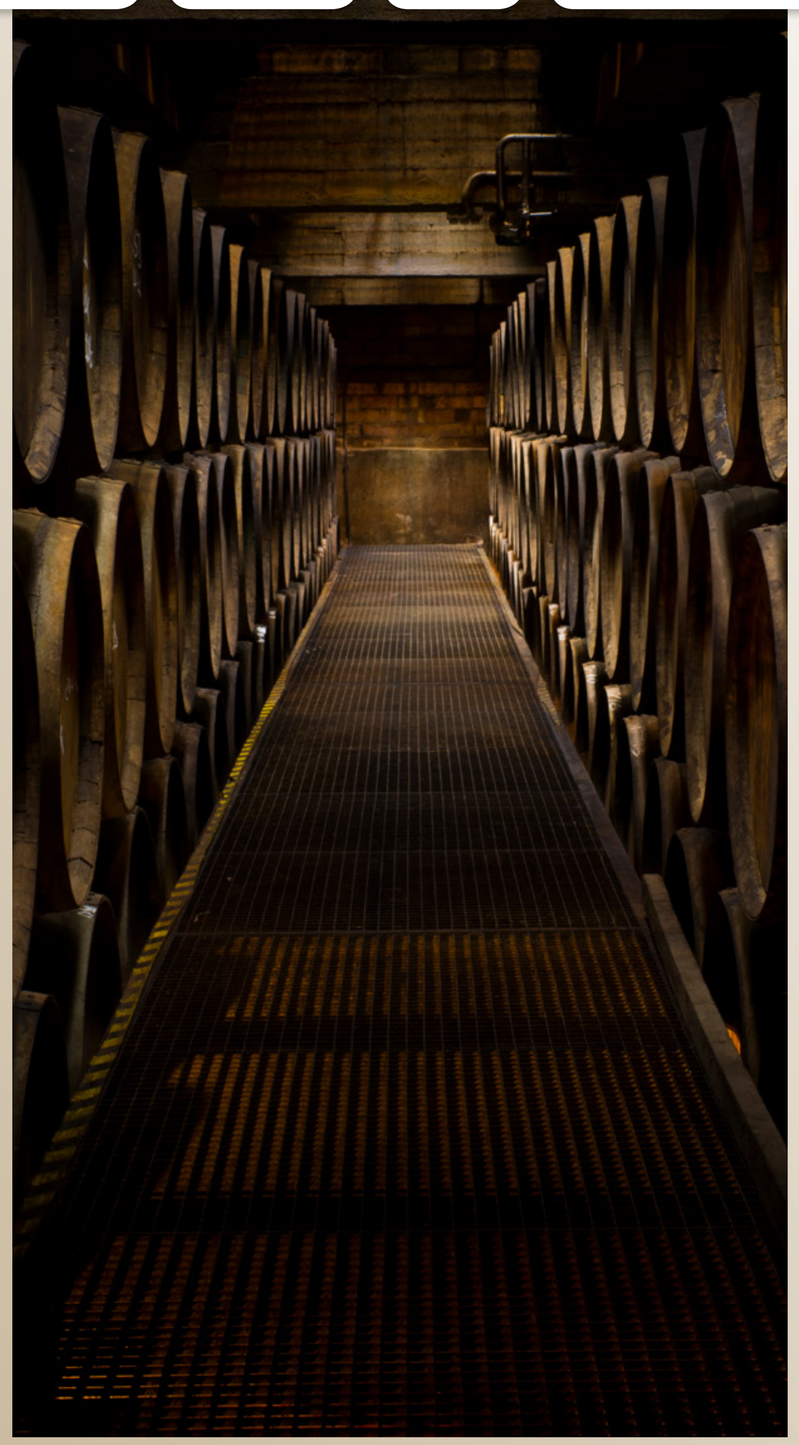
Tequila Reposado
ROCADO® 100% AGAVE

Select an appellation of origin

TORRES BRANDY

Torres Brandy is the result of almost century-old mastery in the art of distilling in the Torres Family, as well as the tenacious pursuit of perfection. In 1928, Juan Torres Casals, second generation, began the development of vintage brandy aged in oak from the best white wines of Penedès (Barcelona), collecting Arnau's de Vilanova humanist legacy, doctor and theologian of the thirteenth century. The work of Juan Torres was soon recognized and his brandies became synonymous of quality.

Today, the constant search for excellence transcends with people like Matías Llobet, Master Distiller for thirty years, who has perfected the art of distillation, elaborating, with passion, dedication and a lot of patience, brandies endowed with their own character and elegance. Historical category of spirituous drinks, triggering in the 20s the trend of combined drinks, Brandy is a protagonist today too in the most selected bars in cities of the whole world due to its versatility and unquestionable quality.



TORRES 5

Alcohol
38% vol.

Storytelling
Born in 1928 in penedès, barcelona, torres 5 is distinguished by its aromatic notes and intense flavor due to a special blend of hand selected brandies aged in oak barrels using the traditional solera method.

Método Solera
A unique spanish dynamic aging process in which brandies of different ages and personalities are carefully blended together under the expert supervision of the master distiller.

Tasting Notes
Topaz colored brandy with beautiful mahogany and old gold highlights. Deep and dense in flavor, displaying rich aromas with notes of walnut wood and dried fruit. Intense, silky and concentrated on the palate. On the finish, it offers warm spicy notes of vanilla and cinnamon.

TORRES SPICED

Alcohol
35% vol.

Storytelling
Distilled from traditional grape varieties, the brandy is steeped in natural cinnamon and cane sugar to yield an aromatic spirit with a silky body and intense aroma. The spirit ages in old casks, gradually transforming into a sweet, smooth elixir.

The product
Our Master Distiller carefully selects spirits made from the finest white wines, which offer the right acidity to give Torres Spiced the smooth and delicate character we seek. The white wines are chosen from among the region's traditional varieties that display the quality and organoleptic profile best suited to achieving the desired result.
The spirit then ages in oak casks, ensuring a harmonious blend of this refined cinnamon-infused elixir.

Torres Spiced Lemon

AWARDS:

DOUBLE GOLD MEDAL - SAN FRANCISCO WORLD SPIRITS COMPETITION 2015

TORRES 10

Meticulously made and aged in oak for a long time, this brandy has maintained its exceptional character since 1946.

Alcohol level
40% vol.

Storytelling
Torres 10 is the result of a special blend of hand selected brandies aged in oak barrels using the traditional solera method to achieve the unique balance and aromatic richness that has made it the most recognized spanish brandy in the world.

Método Solera
A unique spanish dynamic aging process in which brandies of different ages and personalities are carefully blended together under the expert supervision of the master distiller.

Torres 10 By Night

Tasting Notes
Dark topaz-coloured, with fine old gold tints. Of strong aroma, it displays an intense bouquet - more spiritual than spirituous – with warm hints of spices (cinnamon, vanilla). On the palate it is round and rich in tannins, developing towards a lush and lingering aftertaste, in which the aromatic overtones of the oak are revealed.

AWARDS:

- GOLD MEDAL - WORLD SPIRITS AWARDS 2018 (AT)
- GOLD MEDAL - SAN FRANCSICO WORLD SPIRTS COMPETITION 2018 (USA)
- BEST BRANDY SOLERA - WORLD BRANDY AWARDS 2018 (UK)

TORRES 15

Alcohol level
40% vol.

Incomparable character

Torres 15 is the result of our passion and dedication to creating brandies of distinctive personality through a special blend of hand selected brandies aged in oak barrels using the traditional solera method.

Método Solera
A unique spanish dynamic aging process in which brandies of different ages and personalities are carefully blended together under the expert supervision of the master distiller.

Torres 15 Ginger

Tasting Notes
Amber with gold highlights. Intense, elegant and nuanced aroma. A predominance of toasted, smoky notes enveloped in aromas of cedar. Vanilla, cinnamon, dried fruit and nuts with spiced undertones of oak. Highly complex and well-structured palate, unctuous and rich in tannins. Hints of toasted oak; lingering, concentrated and deep on the finish.

AWARDS:

- DOUBLE GOLD MEDAL - SAN FRANCSICO WORLD SPIRTS COMPETITION 2018 (USA)
- GOLD MEDAL - INTERNATIONAL SPIRITS CHALLENGE 2018 (UK)
- GOLD MEDAL - INTERNATIONALER SPIRITUOSEN WETTBEWERB 2018 (GER)
- GOLD MEDAL (GOLD OUTSTANDING) AND WORLDWIDE BRANDY TROPHY - INTERNATIONAL WINE & SPIRITS COMPETITION 2018 (UK)

TORRES 20

Alcohol level
40% vol.

Storytelling
During the 13th century, the wondrous arts of the wise Arnau de Vilanova gave us the secret to this brandy.

During the 1960s, Miguel A. Torres began planting foreign varieties in his vineyards. Symbol of both age-old tradition and innovation, Torres 20 was among the first brandies in the Spanish market to include French varieties. It combined Ugni Blanc with the pale, fruity wines of the Parellada variety grown on the high slopes of Alt Penedès. The base wines are double distilled in traditional copper pot stills to yield pure and aromatic wine spirits. Over the course of many years, these delicate distillates age in oak casks, gradually developing warm aromas of spices and an elegant palate.

The varieties
- Ugni Blanc
- Parellada

Ageing and blending
- The brandy is aged using a static system.
- The Ugni Blanc and Parellada distillates age separately, divided by variety and vintage, until they are combined in the final blend.

On the rocks

JAIME I

Alcohol level
38% vol.

Storytelling
During the 18th century, the Torres family purchased its first vineyards in Penedès. A century later, in 1870, Jaime Torres Vendrell founded Torres, a company dedicated to harvesting grapes and exporting wines. Around the same time, Antoni Gaudí built his most celebrated works. Casa Milà, better known as La Pedrera, embodies the Barcelona of the Modernisme era, a time when the city was buzzing with creative exuberance. Torres made this well-aged noble brandy, named after its founder, as a tribute to Gaudí and the innovative spirit of men who, regardless of their profession, pass on a passion for craftsmanship from generation to generation.

AWARDS:

- CATEGORY GOLD - WINE BRANDY EXTRA OLD - WORLD BRANDY AWARDS 2018 (UK)
- GOLD MEDAL - INTERNATIONAL WINE & SPIRITS COMPETITION 2018 (UK)

The brandy is distilled from white Parellada wines in copper pot stills using a slow and sophisticated artisanal process. It undergoes prolonged aging in the finest American oak casks, enhanced by the wood-imparted notes and sweet spices only found in the very best soleras.

Método Solera
The brandy is traditionally aged in 300-liter oak casks.

The process uses the solera system, which gently blends the spirits as they age.

This dynamic system allows for consistent, harmonious aging. The vintages blend continuously. Doing so preserves the freshest varietal expression while the distilled spirit blends with older brandies to acquire depth and structure.

This brings out fascinating notes that tasters call Rancio Charentais, which range from spices (vanilla) and nuts to certain flowers (dried rose, jasmine), dried fruit (plums) and fine wood aromas (cedar, sandalwood).

RESERVA DEL MAMUT

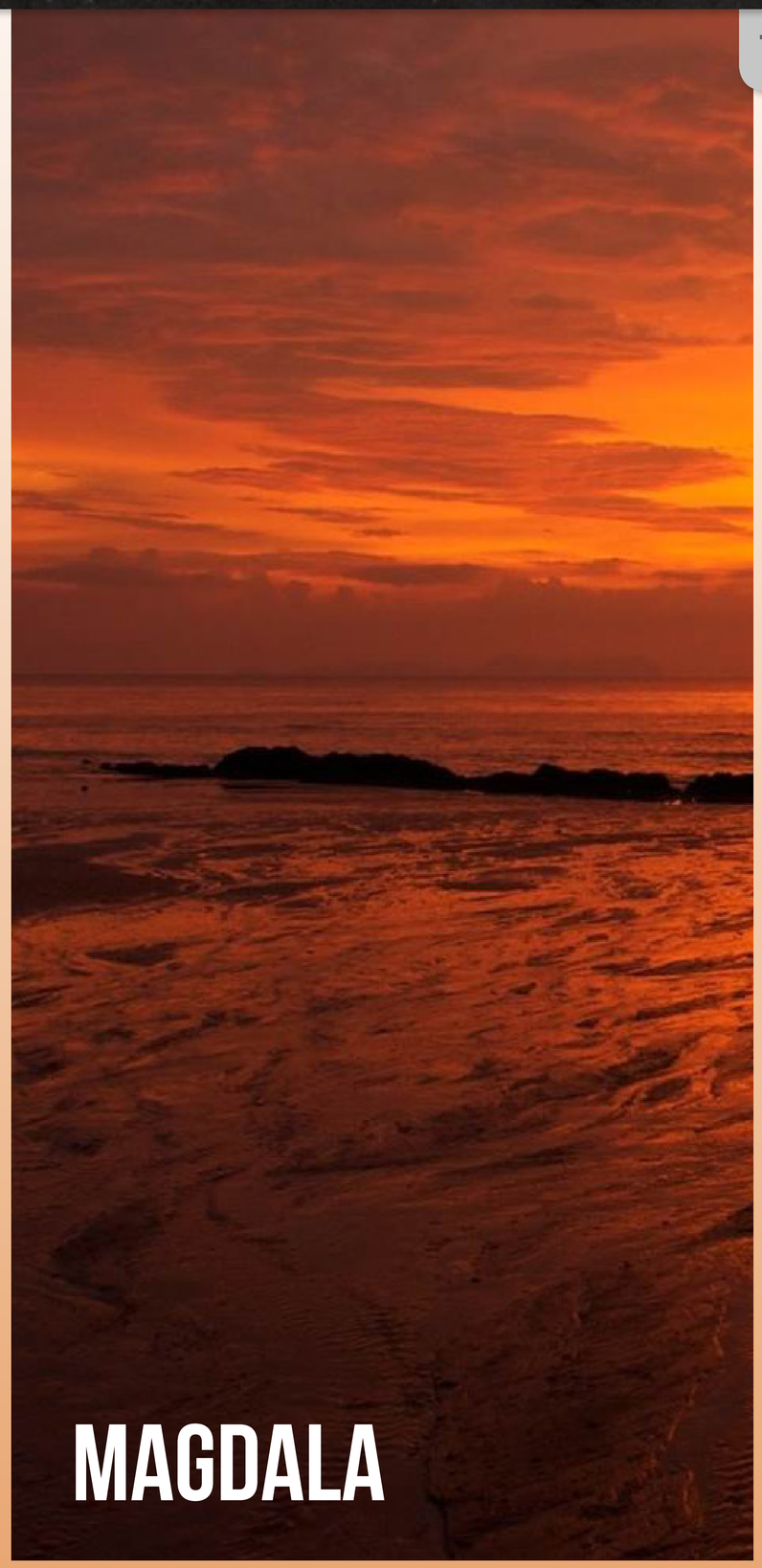
Alcohol
42% vol.

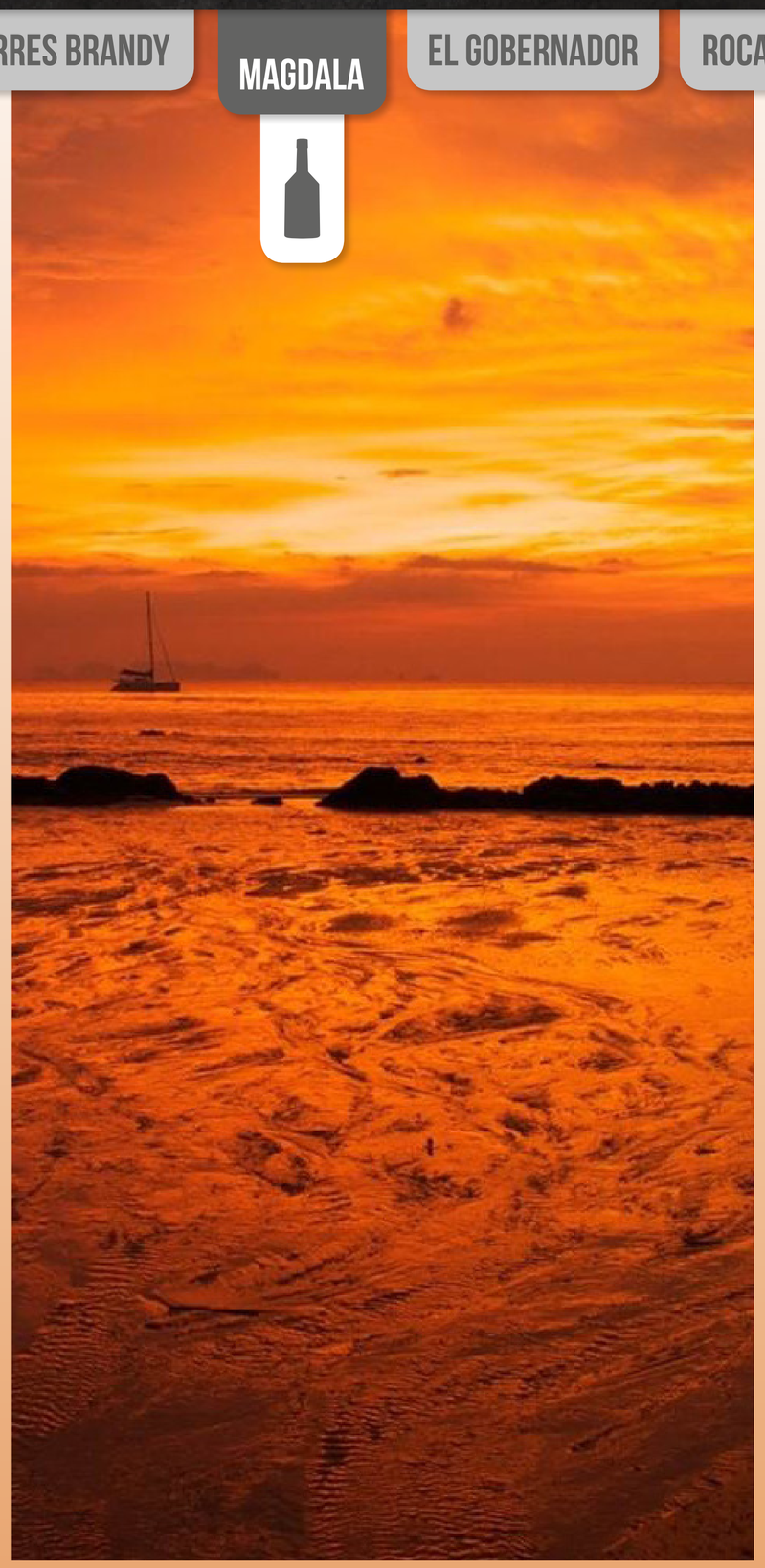
Storytelling
In 1985, coinciding with our Master Distiller, Matías Llobet, joining the company, a small reserve selected from the distillery's best brandies was put to one side. Just three Limousin oak casks, stored in our ageing cellar known as "El Mamut" (the Mammoth) because of its age and size.

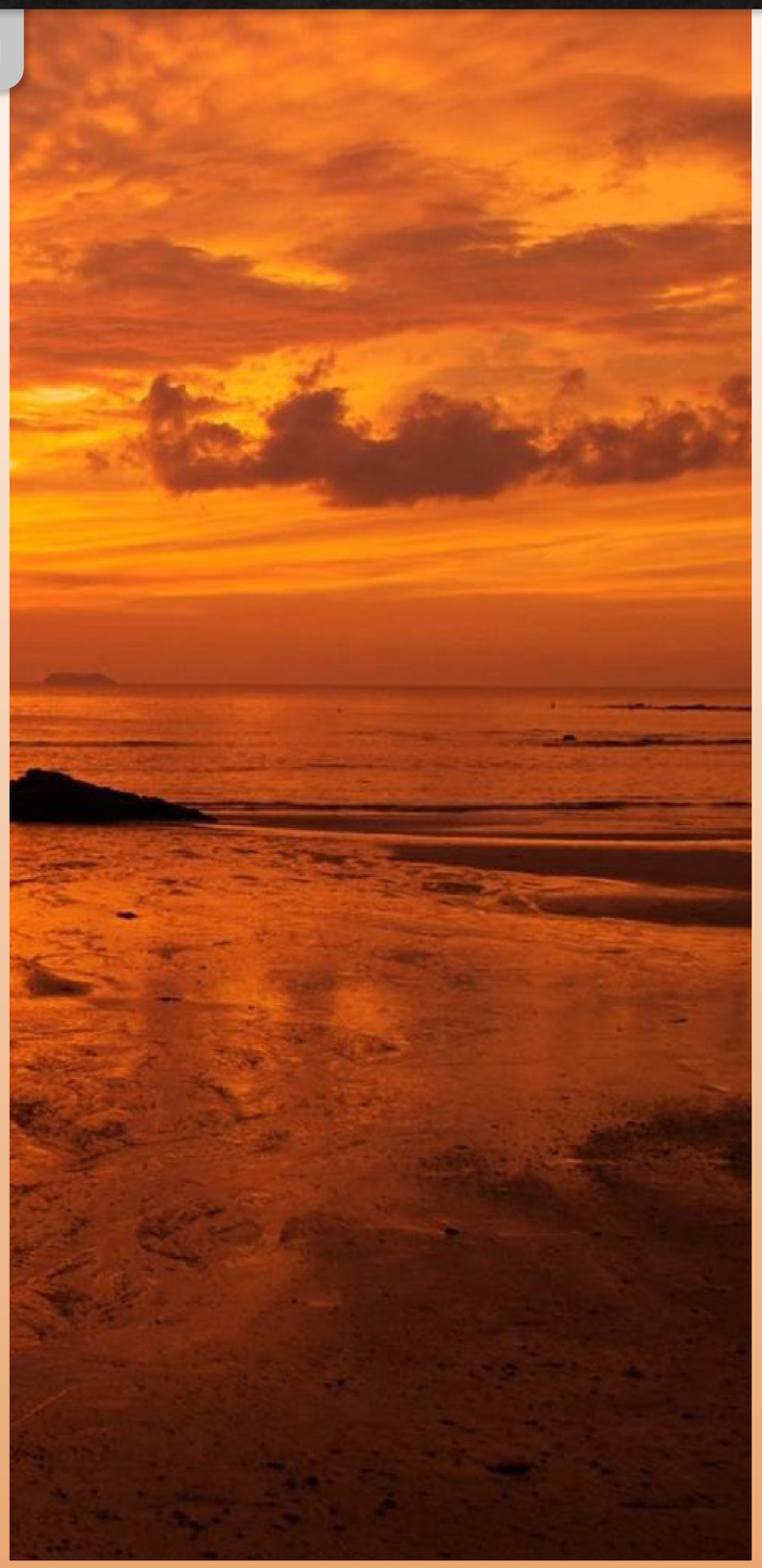
The product
Extremely limited brandy with a collection totalling just 999 bottles. Produced from a selection of Parellada grapes, distilled and kept for more than 30 years to achieve a unique brandy stored in the heart of the ageing cellar: our Reserva del Mamut.

JUAN TORRES
MASTER DISTILLERS
BARCELONA 1928

TORRES BRANDY | MAGDALA | EL GOBERNADOR | ROCADO







AWARDS:

- GOLD MEDAL - MEININGERS INTERNATIONAL SPIRITS AWARDS 2017
- GOLD MEDAL - INTERNATIONAL SPIRITS CHALLENGE 2017
- GOLD MEDAL - SPIRITS SELECTION BY CONCOURS MONDIAL DE BRUXELLES 2016

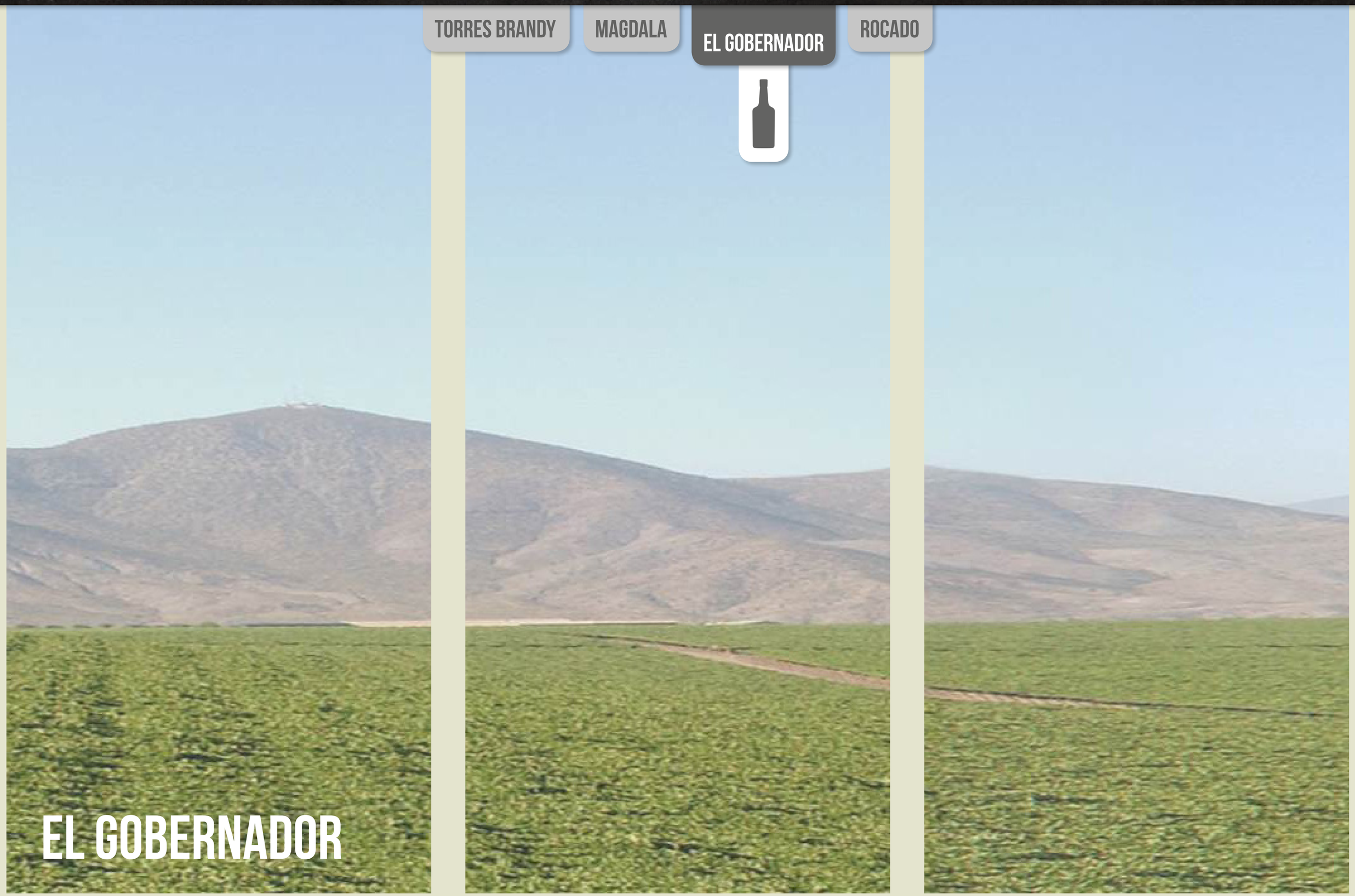
MAGDALA

Alcohol level
40% vol.

Storytelling
Juan Torres liked watching the sunset while enjoying an orange-infused brandy liqueur. In honor of the first family member to make spirits, Torres has created Magdala, which means “Elegant Tower” in Hebrew. It is the epitome of elegance, the embodiment of the Mediterranean, where golden sunlight plays across white sand beaches, and the sea breeze carries the scent of orange blossoms. Born from the most exquisite brandy and orange essence, Magdala expresses the intense flavor and freshness of the Mediterranean. At the Torres distillery, bitter orange peel steeps in brandy, which then undergoes prolonged cask maturation, resulting in an aromatic elixir that is silky in texture and exceptionally elegant.

The product
Magdala is a Mediterranean crafted orange liquor made by steeping orange peel in grape brandy meticulously distilled in small batches in the distillery of Torres in El Penedès (Barcelona). After being aged in old oak casks, the end result is an aromatic elixir that is silky smooth in texture and exceptionally elegant. The recipe for this soft and delicate liquor remains a very well kept secret to this day, being guarded by our Master Distiller.

The Mediterranean Sour


EL GOBERNADOR

AWARDS:

- GOLD MEDAL - WORLD SPIRITS AWARDS 2018 (AT)
- DOUBLE GOLD MEDAL - SAN FRANCISCO WORLD SPIRTS COMPETITION 2018 (USA)

EL GOBERNADOR

Alcohol level
40% vol.

Storytelling
Felipe Margutt Donaire was an independent thinker, a courageous man who served as "El Gobernador" of Ovalle, a beautiful town in northern Chile. He didn't get wrapped up in fame or fortune, rather shared all that he had so that his town would prosper.

Inspired by Felipe's tenacious, free-spirited style, Torres decided to take their decades of brandy-making expertise and craft a pisco that would make the original Governor of Ovalle proud.

The varieties
Chilean pisco may contain any of the 5 approved grape varieties: torontel, moscatel de austria, pedro jimenez, moscatel rosado y moscatel de alejandria.

We prefer to use only the two most aromatic varieties: Moscatel rosado and moscatel de alejandria.
These grapes are the source of the extraordinary fruity, citric perfume that enfuses any room when the cork is removed from a bottle of "El Gobernador".

Pisco Sour

The product
El Gobernador is an aromatically intense pisco, unconstrained and welcoming.

The bottle's shape is meant to slide right into a saddle's side pocket, just as "El Gobernador" would have admired.

The label's unique color is far from neutral, rather it has strong conviction, just like "El Gobernador". A color that embodies the moment a sunbeam shines through a muscatel grape, a color that embodies distinction.

JUAN TORRES
MASTER DISTILLERS
BARCELONA 1928

TORRES BRANDY | MAGDALA | EL GOBERNADOR | ROCADO

ROCADO

Alcohol
38% vol.

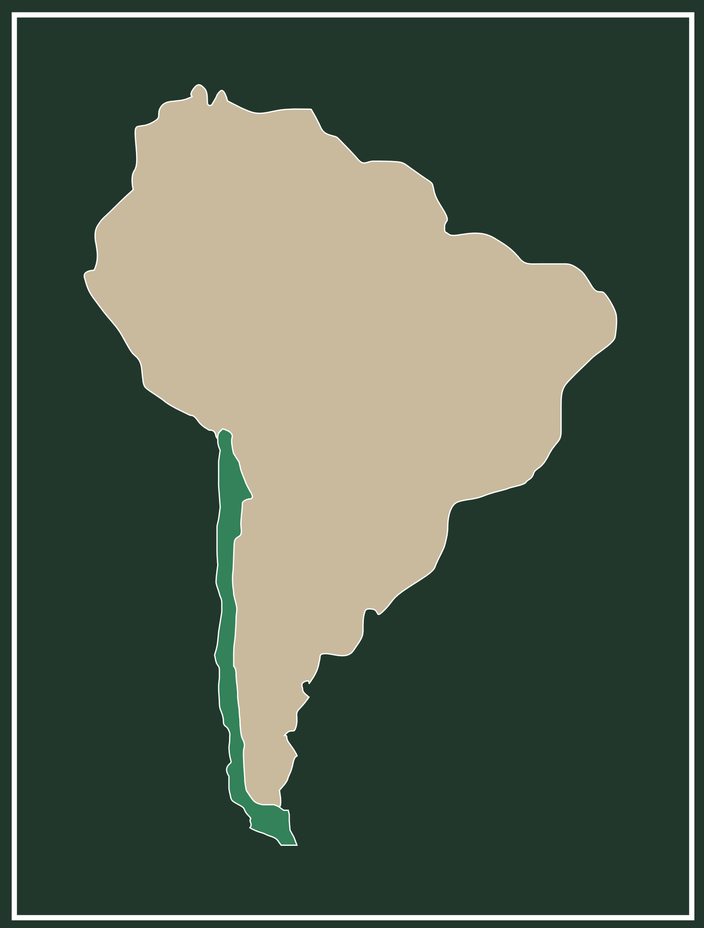
Storytelling
Tequila Rocado is the result of two families joining forces, two families who share the same values and tradition: the family of Rodolfo González, master distillers of Mexican tequila for 125 years, and the Torres family, producers of wines and brandies for over 140 years.
The two families bring their knowledge together to produce Rocado, a limited-production, icon tequila.

The product
Aged 9 months in barrels of oak.

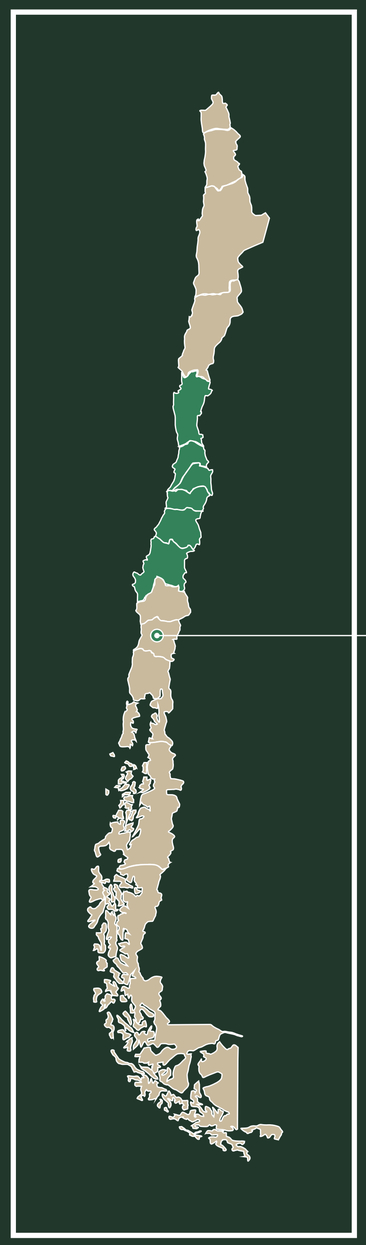
MIGUEL TORRES
Chile

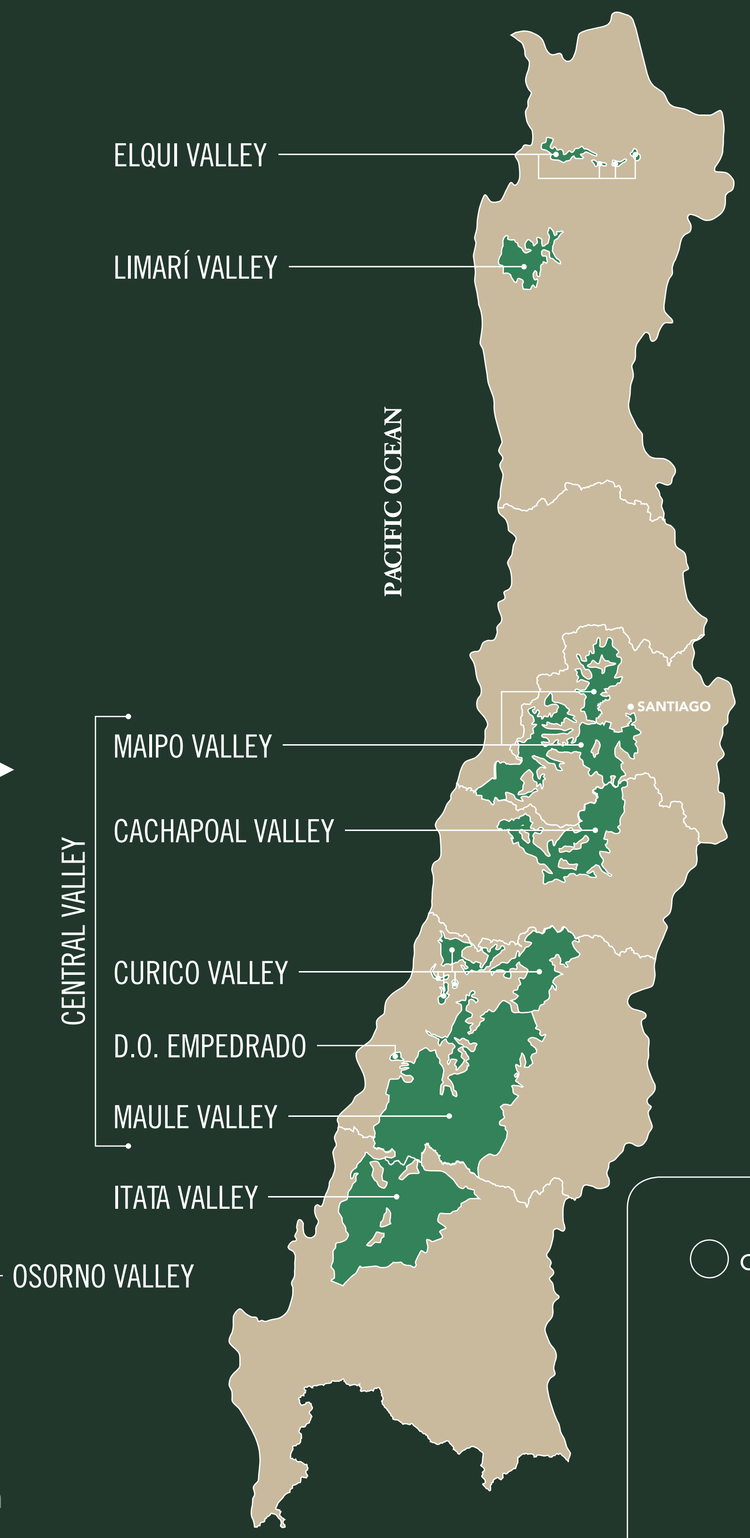
Click the logo to select a different brand

SOUTH AMERICA



CHILE





Select an appellation of origin

other wines

RESCATE & TRADICION
LA CAUSA

CACHAPOAL VALLEY

The renowned Peumo Valley is recognized worldwide for the plantation of the Carménère variety. It is located in the Cachapoal Valley, a central wine zone in Chile located between Maipo and Colchagua Valleys. This D.O receives a strong influence of the Cachapoal River, with very warm days and cold nights that allows a prolonged maturation period, ideal for the Carménère strain, in which we seek the maximum expression of this variety.

Soil

Deep soils of alluvial origin, with a clay loam texture. The clay has a strong tendency to retain water, delivering it to the plants very gradually. As a result, plant vigor is controlled and the grapes ripen well.

Microclimate

Classed as a sub-humid Mediterranean climate, according to its bioclimatic indices. Very warm days and cold nights due to the influence of the Cachapoal River allow a long ripening period ideal for Carménère.

AWARDS:

Vintage 2016:
92 POINTS - TIM ATKIN

Vintage 2014:
92 POINTS - TIM ATKIN

Vintage 2013:
90 POINTS - JamesSuckling.com

CORDILLERA CARMENERE

SMALL PRODUCTION, ARTISAN WINES

- Carmenere

Price ●●●○○

Ageing
12 months in French oak

Residual Sugar
1 g/L

Alcohol
13% vol.

Storytelling
Cordillera Carmenère originates in deep, alluvial clay-loam soils. Clay soils tend to retain a lot of water, which they release to the plants very gradually. This makes it possible to control plant vigor and results in well-ripened grapes. Based on its bioclimatic indicators, the climate can be classified as subhumid Mediterranean. Due to the influence of the Cachapoal River, days are very hot and nights cold, which allows for a long ripening period that is perfect for Carmenère.

Tasting Notes
Great intensity of color. Its aromas powerfully express the character of the Carmenère varietal (forest fruits, eucalyptus, and leather), with notes of torrefaction – laurel and clove – licorice and black pepper. Great fullness on the palate and robust tannins. Retro-nasal aromas of toasted bread and spices ending in a long finish.

Wine & Food Pairing
This great wine is the ideal companion for roast lamb or pig as well as meats cooked over coals and spiced with aromatic herbs and licorice.

Sales Tips
- Limited production wines from valleys specifically selected for each variety.
- Each variety achieves the full expression of its unique personality and character.

CENTRAL VALLEY CHILE

The Central Valley (El Valle Central) of Chile is one of the most important wine-producing areas in South America in terms of volume. It is also one of the largest wine regions, stretching from the Maipo Valley (just south of Santiago) to the southern end of the Maule Valley. This is a distance of almost 250 miles (400km) and covers a number of climate types. The Central Valley wine region is easily (and often) confused with the geological Central Valley, which runs north–south for more than 620 miles (1000km) between the Pacific Coastal Ranges and the lower Andes.

A wide variety of wine styles and quality can be found in this large area, from many different terroirs. They range from the fashionable (and relatively expensive) Bordeaux-style wines produced in northern Maipo, to the older, more-established vineyards of Maule; from the coastal plains of western Colchagua to the Andean foothills of Puente Alto. With experimentation so popular in the modern wine world, however, it is the newer, cooler-climate areas which are receiving most attention, with the emphasis on the Andean foothills and the river valleys tempered by the cooling effects of the Pacific Ocean.

Las Mulas®

SANTA DIGNA®
- CRUZ de los ANDES -

MIGUEL TORRES
Chile

CACHAPOAL | CENTRAL | CURICÓ | ELQUI | EMPEDRADO | ITATA | LIMARI | MAIPO | OSORNO | MAULE

Essential

LAS MULAS CABERNET SAUVIGNON

WE RETURN TO THE PAST TO LOOK TO THE FUTURE

- Cabernet sauvignon

Price ●●○○○

Ageing
6 months in French oak

Residual Sugar
4,3 g/L

Alcohol
14% vol.

AWARDS:

Vintage 2012: BRONZE MEDAL - JAPAN WINE CHALLENGE

Vintage 2009: BRONZE MEDAL - JAPAN WINE CHALLENGE

Vintage 2008: GOLD MEDAL - MUNDUS VINI

Storytelling
The name Las Mulas is a tribute to the mule, an animal whose hard work is essential to the making of this wine. Then and now, the farmer and the mule work side by side in the field, and the animal plays an integral role in the vineyards of the Cordillera mountain range. These unique wines are organically farmed, which involves additional manual labor and foregoes the use of weed killers or insecticides. This is why we describe them as being made the traditional way.

Tasting Notes
Dark red in colour. Aroma of red fruits with notes of spices. Palate with elegant, rounded tannins. Long, consistent aftertaste.

Wine & Food Pairing
Ideal with red meats, savoury pastries and mixed grills. Serve at 18°C.

Sales Tips
- Rising demand for organically farmed products.
- Greater environmental awareness.
- The wine's competitive price opens up opportunities in the organic wine market.

LAS MULAS CARMENTERE

WE RETURN TO THE PAST TO LOOK TO THE FUTURE

- Carmenere

Price ●●○○○

Ageing
6 months in French oak

Residual Sugar
4 g/L

Alcohol
14% vol.

Storytelling
The name Las Mulas is a tribute to the mule, an animal whose hard work is essential to the making of this wine. Then and now, the farmer and the mule work side by side in the field, and the animal plays an integral role in the vineyards of the Cordillera mountain range. These unique wines are organically farmed, which involves additional manual labor and foregoes the use of weed killers or insecticides. This is why we describe them as being made the traditional way.

Tasting Notes
Dark cherry in colour. Fine fruity aromas with balsamic notes. Elegant, lush palate expressing hints of leather and spices. Lingering finish.

Wine & Food Pairing
Perfect with beef and veal, it's up to all challenges, from fish to spicy sauces. Serve at 17 °C.

Sales Tips
- Rising demand for organically farmed products.
- Greater environmental awareness.
- The wine's competitive price opens up opportunities in the organic wine market.

AWARDS:

Vintage 2016: GOLD MEDAL - MUNDUS VINI BIOFACH

Vintage 2012: GOLD MEDAL - KOREA WINE CHALLENGE

Vintage 2011: SILVER MEDAL - ORGANIC TASTING

LAS MULAS SAUVIGNON BLANC

WE RETURN TO THE PAST TO LOOK TO THE FUTURE

- Sauvignon blanc

Price ●●○○○

Residual Sugar
1,2 g/L

Alcohol
13% vol.

Storytelling
The name Las Mulas is a tribute to the mule, an animal whose hard work is essential to the making of this wine. Then and now, the farmer and the mule work side by side in the field, and the animal plays an integral role in the vineyards of the Cordillera mountain range. These unique wines are organically farmed, which involves additional manual labor and foregoes the use of weed killers or insecticides. This is why we describe them as being made the traditional way.

Tasting Notes
Pale yellow. Aromas reminiscent of ripe tropical fruits with touches of citrus. Silky palate with a good acid structure and long aftertaste.

Wine & Food Pairing
Good as an aperitif, with baked or griddled fish or fish dishes with delicate sauces. Must be served at 10 ºC.

Sales Tips
- Rising demand for organically farmed products.
- Greater environmental awareness.
- The wine's competitive price opens up opportunities in the organic wine market.

LAS MULAS VIOGNIER

WE RETURN TO THE PAST TO LOOK TO THE FUTURE

- Viognier

Price ●●○○○

Residual Sugar
1,2 g/L

Alcohol
13% vol.

Storytelling
The name Las Mulas is a tribute to the mule, an animal whose hard work is essential to the making of this wine. Then and now, the farmer and the mule work side by side in the field, and the animal plays an integral role in the vineyards of the Cordillera mountain range. These unique wines are organically farmed, which involves additional manual labor and foregoes the use of weed killers or insecticides. This is why we describe them as being made the traditional way.

Tasting Notes
Beautiful pale yellow colour. Intense aromas of fruit (grapefruit) and flowers (roses). In the mouth this wine is fresh, silky and exhibits fine acidity. The finish is long and memorable.

Wine & Food Pairing
Good as an aperitif, with baked or griddled fish or fish dishes with delicate sauces. Must be served at 10 ºC.

Sales Tips
- Rising demand for organically farmed products.
- Greater environmental awareness.
- The wine's competitive price opens up opportunities in the organic wine market.

AWARDS:

Vintage 2012:
SILVER MEDAL - MUNDUS VINI

Vintage 2010:
90 POINTS - MESA DE CATA LA CAV

LAS MULAS CABERNET SAUVIGNON ROSÉ

WE RETURN TO THE PAST TO LOOK TO THE FUTURE

- Cabernet sauvignon rosé

Price ●●○○○

Ageing
6 months in French oak

Residual Sugar
10,2 g/L

Alcohol
13% vol.

Storytelling
The name Las Mulas is a tribute to the mule, an animal whose hard work is essential to the making of this wine. Then and now, the farmer and the mule work side by side in the field, and the animal plays an integral role in the vineyards of the Cordillera mountain range. These unique wines are organically farmed, which involves additional manual labor and foregoes the use of weed killers or insecticides. This is why we describe them as being made the traditional way.

Tasting Notes
Delicate, sleek cherry colour. Fresh aroma reminiscent of red and black fruits. Intense palate with delicate acidity. Fresh, lingering aftertaste.

Wine & Food Pairing
Very good as an aperitif. Ideal with gravies, tomato sauces and some vegetables. Excellent with oriental cuisine. Serve at 8-10 °C.

Sales Tips
- Rising demand for organically farmed products.
- Greater environmental awareness.
- The wine's competitive price opens up opportunities in the organic wine market.

MIGUEL TORRES
Chile

CACHAPOAL | CENTRAL | CURICÓ | ELQUI | EMPEDRADO | ITATA | LIMARI | MAIPO | OSORNO | MAULE

CENTRAL

Essential

MIGUEL TORRES
Chile

CACHAPOAL | CENTRAL | CURICÓ | ELQUI | EMPEDRADO | ITATA | LIMARI | MAIPO | OSORNO | MAULE

Essential

AWARDS:

Vintage 2014:
91 POINTS - MESA DE CATA LA CAV

90 POINTS - DESCORCHADOS

Vintage 2009:
GOLD MEDAL - MUNDUS VINI

SANTA DIGNA CABERNET SAUVIGNON

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Cabernet Sauvignon

Price ●●○○○

Ageing
6 months in French oak

Residual Sugar
3,4 g/L

Alcohol
13,5% vol.

Storytelling
For the Torres family, fair trade is not a new concept. Ever since we arrived in the Andean country in 1979, we have firmly believed that the best grapes and the highest quality are achieved through a chain of values. By respecting every individual link, this chain guarantees dignified working conditions for all of our collaborators, starting with the farmers. Today the fair trade certification of our Santa Digna wines is a testament to the social commitment of Miguel Torres Chile.

Tasting Notes
Ruby colour with fiery reflections. Exquisite varietal aroma over rich hints of leather and liquorice. Silky tannins on the palate and an elegant finish.

Wine & Food Pairing
Ideal with smoked cold cuts and sausages, poultry game, grilled and meat dishes. Serve at 18º C.

Sales Tips
- Wine certified as Fair Trade.
- First private winery certified as Fair Trade in Chile.
- A complete line extension under the Santa Digna brand (9 grape varieties).
- An international brand (sold in over 60 markets).
- The Reserva category adds value to the range.

AWARDS:

Vintage 2011:
90 POINTS - DESCORCHADOS WINE GUIDE

Vintage 2010:
90 POINTS - DESCORCHADOS WINE GUIDE

Vintage 2009:
90 POINTS - WINE REVIEW ONLINE

SANTA DIGNA CARMENERE

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Carmenere

Price ●●○○○

Ageing
6 months in French oak

Residual Sugar
4,3 g/L

Alcohol
13,5% vol.

Storytelling
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Tasting Notes
Cherry colour with fine mulberry aromas, and balsamic touches of eucalyptus that culminate in a sublime hint of mandarin oranges. Elegant on the palate with sweet tannins and nuances of leather and spices. Its ageing in French oak lends it a pleasant toasted background.

Wine & Food Pairing
Can be taken as an aperitif or with fish, baked, broiled or served in mild sauces. Best served at 10ºC.

Sales Tips
- Wine certified as Fair Trade.
- First private winery certified as Fair Trade in Chile.
- A complete line extension under the Santa Digna brand (9 grape varieties).
- An international brand (sold in over 60 markets).
- The Reserva category adds value to the range.

AWARDS:

Vintage 2009:
GOLD MEDAL - INTERNATIONAL WINE CHALLENGE

SANTA DIGNA MERLOT

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Merlot

Price ●●○○○

Ageing
6 months in French oak

Residual Sugar
4,2 g/L

Alcohol
14% vol.

Storytelling
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Tasting Notes
Merlot is definitely a grape variety that has adapted to Chile with great success. Following several years of experimentation, we decided to introduce plantations into several climates, from the torrid coastal strip to the coolest of areas, Río Claro. By blending these diferent origins we obtain a Merlot with great aromatic intensity, plum and blackberry jam mixed with spicy hints of vanilla and liquorice. A very attractive and elegant palate, enriched with toasted notes acquired through its oak ageing and a long aftertaste with lingering spices.

Wine & Food Pairing
A fine accompaniment to pulses, white meats and even backed, grilled or fried fish such as conger eel or Chilean reineta.

Sales Tips
- Wine certified as Fair Trade.
- First private winery certified as Fair Trade in Chile.
- A complete line extension under the Santa Digna brand (9 grape varieties).
- An international brand (sold in over 60 markets).
- The Reserva category adds value to the range.

AWARDS:

VINTAGE 2013: GOLD MEDAL - SÉLECTIONS MONDIALES DES VINS

SANTA DIGNA PINOT NOIR

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Pinot noir

Price ●●○○○

Ageing
6 months in French oak

Residual Sugar
1,9 g/L

Alcohol
14% vol.

Storytelling
For the Torres family, fair trade is not a new concept. Ever since we arrived in the Andean country in 1979, we have firmly believed that the best grapes and the highest quality are achieved through a chain of values. By respecting every individual link, this chain guarantees dignified working conditions for all of our collaborators, starting with the farmers. Today the fair trade certification of our Santa Digna wines is a testament to the social commitment of Miguel Torres Chile.

Tasting Notes
Intense and elegant aromas, with elements of cherry and spices. The palate is delicate, fresh, with notes of vanilla.

Wine & Food Pairing
Ideal with fish, game meats and mushroom sauces.

Sales Tips
- Wine certified as Fair Trade.
- First private winery certified as Fair Trade in Chile.
- A complete line extension under the Santa Digna brand (9 grape varieties).
- An international brand (sold in over 60 markets).
- The Reserva category adds value to the range.

AWARDS:

Vintage 2010:
90 PONITS - DESCORCHADOS WINE GUIDE

SANTA DIGNA SYRAH

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Syrah

Price ●●○○○

Ageing
6 months in French oak

Residual Sugar
3 g/L

Alcohol
14% vol.

Storytelling
For the Torres family, fair trade is not a new concept. Ever since we arrived in the Andean country in 1979, we have firmly believed that the best grapes and the highest quality are achieved through a chain of values. By respecting every individual link, this chain guarantees dignified working conditions for all of our collaborators, starting with the farmers. Today the fair trade certification of our Santa Digna wines is a testament to the social commitment of Miguel Torres Chile.

Tasting Notes
Since reaching Chile in 1979, we have conducted some interesting viticultural experiments with different grape varieties. One of these, Syrah, did not appear to really thrive in Curicó so after a few years we tried planting it in Linares, 140 km further south. There, growing in poor, welldrained soils, Syrah provides low-yield but excellent harvests. Enjoy its intense, purple colour and its aroma with hints of small black fruits, violet and redcurrant.

Wine & Food Pairing
The perfect accompaniment for pasta and seasoned sauces, roasted and grilled meats, and exotic dishes.

Sales Tips
- Wine certified as Fair Trade. First private winery certified as Fair Trade in Chile.
- A complete line extension under the Santa Digna brand (9 grape varieties).
- An international brand (sold in over 60 markets).
- The Reserva category adds value to the range.

AWARDS:

Vintage 2015: DOUBLE GOLD MEDAL - SAKURA JAPAN WOMEN'S WINE AWARDS

Vintage 2014: BEST ROSE OF THE YEAR - MAGAZINE INTERNATIONAL VIINI

Vintage 2011: GOLD MEDAL - MUNDUS VINI

SANTA DIGNA CABERNET SAUVIGNON ROSÉ

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Cabernet Sauvignon

Price ●●○○○

Residual Sugar
7,6 g/L

Alcohol
13% vol.

Storytelling
For the Torres family, fair trade is not a new concept. Ever since we arrived in the Andean country in 1979, we have firmly believed that the best grapes and the highest quality are achieved through a chain of values. By respecting every individual link, this chain guarantees dignified working conditions for all of our collaborators, starting with the farmers. Today the fair trade certification of our Santa Digna wines is a testament to the social commitment of Miguel Torres Chile.

Tasting Notes
Cherry colour. Perfumed notes of plum and strawberry with hints of grapefruit. Full-bodied with fine acidity on the palate. Elegant and sensual with a prolonged aftertaste.

Wine & Food Pairing
Excellent as an aperitif or cured meat (e.g.ham, sausages and salami), and many pasta and vegetable dishes. Superb with oriental food. Serve at 8 –10ºC.

Sales Tips
- Wine certified as Fair Trade.
- First private winery certified as Fair Trade in Chile.
- The Reserva category adds value to the range.
- Compared to traditional rosés.
- This is a wine of unmistakable character: original, young and unconventional.

AWARDS:

Vintage 2012:
90 POINTS - DESCORCHADOS WINE GUIDE

Vintage 2011:
90 POINTS - DESCORCHADOS WINE GUIDE

GOLD MEDAL - KOREA WINE CHALLENGE

SANTA DIGNA SAUVIGNON BLANC

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Sauvignon Blanc

Price ●●○○○

Residual Sugar
1,3 g/L

Alcohol
13% vol.

Storytelling
For the Torres family, fair trade is not a new concept. Ever since we arrived in the Andean country in 1979, we have firmly believed that the best grapes and the highest quality are achieved through a chain of values. By respecting every individual link, this chain guarantees dignified working conditions for all of our collaborators, starting with the farmers. Today the fair trade certification of our Santa Digna wines is a testament to the social commitment of Miguel Torres Chile.

Tasting Notes
A fresh, pale gold colour, with a blend of aromas reminiscent of ripe, tropical fruits, over underlying hints of apple and fennel. Silky on the palate with a good acid structure and prolonged finish.

Wine & Food Pairing
Can be taken as an aperitif or with fish, baked, broiled or served in mild sauces. Best served at 10ºC.

Sales Tips
- Wine certified as Fair Trade.
- First private winery certified as Fair Trade in Chile.
- A complete line extension under the Santa Digna brand (9 grape varieties).
- An international brand (sold in over 60 markets).
- The Reserva category adds value to the range.

SANTA DIGNA CHARDONNAY

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Chardonnay

Price ●●○○○

Residual Sugar
3,4 g/L

Alcohol
13% vol.

Storytelling
For the Torres family, fair trade is not a new concept. Ever since we arrived in the Andean country in 1979, we have firmly believed that the best grapes and the highest quality are achieved through a chain of values. By respecting every individual link, this chain guarantees dignified working conditions for all of our collaborators, starting with the farmers. Today the fair trade certification of our Santa Digna wines is a testament to the social commitment of Miguel Torres Chile.

Tasting Notes
Pale yellow colour with greenish hues. Aromas of mango and apricot, enriched by citric notes. Fine balance between density and acidity on the palate with a very fruity aftertaste.

Wine & Food Pairing
Serve at 10ºC .An ideal partner for backed fish dishes, as well as turkey or chicken in creamy sauces.

Sales Tips
- Wine certified as Fair Trade.
- First private winery certified as Fair Trade in Chile.
- A complete line extension under the Santa Digna brand (9 grape varieties).
- An international brand (sold in over 60 markets).
- The Reserva category adds value to the range.

AWARDS:

Vintage 2014:
90 POINTS - DESCORCHADOS WINE GUIDE

SANTA DIGNA GEWÜRZTRAMINER

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Gewürztraminer

Price ●●○○○

Residual Sugar
3,9 g/L

Alcohol
13% vol.

Storytelling
For the Torres family, fair trade is not a new concept. Ever since we arrived in the Andean country in 1979, we have firmly believed that the best grapes and the highest quality are achieved through a chain of values. By respecting every individual link, this chain guarantees dignified working conditions for all of our collaborators, starting with the farmers. Today the fair trade certification of our Santa Digna wines is a testament to the social commitment of Miguel Torres Chile.

Tasting Notes
Yellow colour. Classic honey-and-flowers bouquet. A fine full-bodied wine, with tropical fruit and perfumed character balanced by a bite of acidity.

Wine & Food Pairing
It is an ideal match for shellfish (particularly oysters) and most fish dishes. Serve at 7-9ºC.

Sales Tips
- Wine certified as Fair Trade.
- First private winery certified as Fair Trade in Chile.
- A complete line extension under the Santa Digna brand (9 grape varieties).
- The Reserva category adds value to the range.

SANTA DIGNA SAUVIGNON BLANC DE ALCOHOLISED

WORKING WITH THE LAND, WITH ITS PEOPLE, SINCE THE BEGINNING

- Sauvignon Blanc

Price ●●○○○

Residual Sugar
40 g/L

Alcohol
0,5% vol.

Storytelling
This is a product adapted to today's social needs, as it only contains 0.5% alcohol by volume and half the calories of a conventional white wine. An aromatic wine is obtained from a classic production process, that is then dealcoholized using purely physical processes, reducing the alcohol content to practically zero.

Tasting Notes
A crisp, pale shade of gold and a symphony of aromas reminiscent of ripe tropical fruit with apple and fennel undertones. The wine displays great refinement and noble aromatic complexity.

Wine & Food Pairing
Wonderful as an aperitif or with baked and grilled fish.

Sales Tips
- Wine certified as Fair Trade.
- This wine meets demands in the market of consumers, who, for one reason or another, cannot drink alcohol.
- It is made from Sauvignon Blanc, one of the finest and most elegant varieties used for white wines.

CURICÓ VALLEY

200 kilometers south of Santiago, this area is influenced by both the sea and the mountains, with a wonderful Mediterranean climate that has four clearly-defined seasons.

Its sub-humid Mediterranean climate allows for good cultivation of the traditional vinestocks. The influence of the Pacific anticyclone concentrates the rains in the winter, giving way to dry summers. Red and white grapes are grown in equal proportion and produce attractive wines. The soil is generally clayey, with the presence of gravel and volcanic material. The annual average temperature is around 14°C, with rainfall between 400 and 700 millimeters a year. Night-time temperatures fall to 14°C–15°C. The landscape is mainly flat or slightly sloping, sometimes interrupted by hills.

Soil

Sandy loam texture with a high percentage of stones of diferent sizes, “canto rodado”, in diferent levels, which indicate us that before it was a superficial water course nearby. Its pH is 5,9 – moderately acid and a 1,4% of organic matter, which makes it a low fertility soil.

Microclimate

According to its bioclimatic indexes, is warm during the day and very cold during the night. The influence of Los Andes mountain range is felt during the nights, dropping down the temperature almost to the freezing point. Relatively hot from November to March, with maximum temperatures of 36°C and minimum of 8 °C.

OLD VINES
VIÑAS VIEJAS
MANSO
de VELASCO
Cabernet Sauvignon
FAMILIA TORRES
MIGUEL TORRES
Chile

CONDE DE
SUPERUNDA
2009
FAMILIA TORRES
MIGUEL TORRES
Chile

Vendimia Tardía
NECTARIA
2009
Botrytis Riesling
MIGUEL TORRES
Chile

AWARDS:

Vintage 2014:
93 Points -
TIM ATKIN

Vintage 2013:
95 POINTS -
DESCORCHADOS
WINE GUIDE

92 POINTS -
LUIS GUTIERREZ

MANSO DE VELASCO

100-YEARS-OLD VINE

- Cabernet Sauvignon

Price ●●●●○

Ageing
18 months in French oak

Residual Sugar
2 g/L

Alcohol
14% vol.

Storytelling
Manso de Velasco was a brave and enterprising man, known for his strength in the battlefield. He founded the city of Curicó, where the vineyard for this wine is located. The Manso de Velasco vineyard is exclusively dedicated to growing the Cabernet Sauvignon for this intensely and deeply pigmented wine. The wine is produced exclusively from vines that are over 100 years old.

Tasting Notes
Intense, dark ruby colour. Exquisite aroma with classical notes of wild fruit preserves, blackberries, and hints of leather.On the palate it has great elegance, with smooth tannins and a prolonged fruit and spicy aftertaste that finalises with notes of toasted bread.

Wine & Food Pairing
Exhibits all its power and elegance when accompanying roast meat and game.

Sales Tips
- Exhibits all its power and elegance when accompanying roast meat and game.

AWARDS:

Vintage 2009:
93 POINTS - DESCORCHADOS WINE GUIDE

Vintage 2006:
91 POINTS - WINE ENTHUSIAST

CONDE DE SUPERUNDA

ON THE TOP OF THE WAVES

- Tempranillo, cabernet sauvignon, monastrell and carmenère

Price ●●●●○

Ageing
22 months in French oak

Residual Sugar
2,2 g/L

Alcohol
14% vol.

Storytelling
The name Superunda (on top of the waves) is a reference to the decisive role played by this Spanish nobleman during the tragic tsunami of Callao, when his fragile wooden ships came to the rescue of the local population struck by the enormous tidal wave.

Tasting Notes
Elegant and dense aroma with hints of dark fruits (plums, cranberries) over a background of toasted bread. Complex, fleshy and nicely balanced on the palate, prolonged with hints of jam and tobacco to a pleasant exquisite finish.

Wine & Food Pairing
Ideal with all kinds of game meats.

Sales Tips
- Icon wine.
- An exclusive, limited production wine.
- Ranked among the 10 best Chilean icon wines.

AWARDS:

Vintage 2009:
- SILVER MEDAL - DECANTER MAGAZINE
- SILVER MEDAL - DECANTER AWARDS
- GOLD MEDAL - MUNDUS VINI

NECTARIA

THE NECTAR OF WINE

- Riesling

Price ●●●●○

Ageing
14 months in French oak

Residual Sugar
95 g/L

Alcohol
14,5% vol.

Storytelling
Nectaria, a very limited production wine, concentrates all the sweetness in Chile into one incomparable, exclusive and naturally sweet wine. A special treat for the most hedonistic palates.

Tasting Notes
Attractive old-gold colour, with an elegant and spirituous aroma. Dense and intriguing on the palate with a myriad of flavours reminiscent of honey, flowers and spices.

Wine & Food Pairing
Especially made for accompanying sweets and desserts.

Sales Tips
- Limited production.
- Made from botrytis grapes.
- Pairs perfectly with desserts, cheeses and sweets.

AWARDS:

- SOUTHERN CONE'S BEST SPARKLING WINE, CATAD'OR W
- 90 POINTS - TIM ATKIN
- 92 POINTS - DESCORCHADOS WINE GUIDE

CORDILLERA PINOT NOIR

SMALL PRODUCTION, ARTISAN WINES

- Pinot Noir

Price ●●●●○

Ageing
Aged on its lees for 12 months

Residual Sugar
6 g/L

Alcohol
12% vol.

Storytelling
Produced according to the traditional method using the classic Pinot Noir Variety, this is a Brut for lovers of harmonious wines, perfect for any celebration.

Tasting Notes
Produced according to the traditional method using the classic Pinot Noir Variety, this is a Brut for lovers of harmonious wines, perfect for any celebration.

Wine & Food Pairing
The perfect wine for any celebration.

Sales Tips

- The first sparkling elaborated with the 2nd fermentation in bottle in Chile.
- 100% with the variety Pinot Noir.
- Elaborated with the traditional method of "Champagne".

ELQUI VALLEY

Located in the IV Region of Coquimbo, in the Elqui Province. Traditionally dedicated to the production of grapes for Pisco, in the last few years the area has seen more incorporation of viticultural activities. It is characterized by low levels of rainfall which, along with the coastal climate influence, generate interesting conditions for making quality wines.

The combination of soil, climate and water resources make this sub region an ideal place for the development of viticulture. The surface occupied by vineyards is roughly 450 hectares mainly dedicated to the production of Moscatel for producing Pisco although Cabernet Sauvignon, Merlot, Sauvignon Blanc, Chardonnay and Zinfindel are also cultivated.

Soil

Located on a fluvial terrace. Deep, loamy soil with good porosity and some small rounded stones. Moderately alkaline pH with low organic matter content.

Microclimate

The vineyard is influenced by the sea breeze, providing some relief from the high temperatures. During the season, we have moderate average temperatures (20°C–22°C) with an average temperature variation of between 15°C and 17°C between day and night.

ELQUI

Selective

AWARDS:

Vintage 2015:
90 POINTS - JamesSuckling.com

91 POINTS - TIM ATKIN

90 POINTS - DECANTER "Highly Recommended"

CORDILLERA SAUVIGNON BLANC

SMALL PRODUCTION, ARTISAN WINES

- Sauvignon Blanc

Price ●●●○○

Residual Sugar
1 g/L

Alcohol
13% vol.

Storytelling
What do the astronomers and the winegrowers have in common? The clear sky and the pure light. Elqui has both. Here, on the southern edge from Atacama Desert, the sun performs it magic on the grapes during the day, while the stars dazzle by the night. Desert climate with less than 70 mm of rain a year. Its rocky soil located on the steep valley is cooled by the strong winds from the Pacific Ocean and the Andes Mountains.

Tasting Notes
Brilliant pale yellow color wine with greenish tones. It has intense citric aromas with notes of yellow pepper and chili, typical of the Sauvignon Blancs of this area. In the mouth, its acidity stands out giving it a special freshness and minerality, finishing with a long and balanced aftertaste which leaves a fruity character that lasts in the mouth.

Wine & Food Pairing
Ideal for shellfish and mollusks such as oysters, scallops, sea urchin and white fish cooked in lemon.

Sales Tips
- Limited production wines from valleys specifically selected for each variety.
- Each variety achieves the full expression of its unique personality and character.

AWARDS:

Vintage 2014:
94 POINTS - DESCORCHADOS WINE GUIDE

94 POINTS - TIM ATKIN

GOLD MEDAL - CONCOURS MONDIAL BRUXELLES

CORDILLERA SYRAH

SMALL PRODUCTION, ARTISAN WINES

- Syrah

Price ●●●○○

Ageing
12 months in French oak

Residual Sugar
2,4 g/L

Alcohol
14% vol.

Storytelling
Cordillera Syrah comes to life in a legendary corner of the Elqui Valley. Its grapes have their origin in one of the highest-lying vineyards in our country, reaching 1.800 metres above the sea level, giving this variety a unique expression, recognised for its great intensity, complexity and aromas. Very sunny days during the summer and early autumn brought the grapes to perfect ripeness, producing a potent wine, well structured and at the same time elegant and very fresh.

Tasting Notes
Intense dark cherry color. Expressive aromas with notes of torrefaction and redcurrrant jam as well as touches of tobacco, juniper, and lactic overtones. On the palate it is characterized by its fullness: robust tannins, retronasal aromas of licorice and spices with a long and elegant finish.

Wine & Food Pairing
Ideal with game in sweet sauces. Sublime with tuna in soy sauce.

Sales Tips
- Limited production wines from valleys specifically selected for each variety.
- Each variety achieves the full expression of its unique personality and character.

EMPEDRADO

Empedrado is found in the Coastal Range, 25 kilometers from the Pacific and 37 kilometers from the city of Constitución. As the crow flies, it is southwest of Curicó and southeast of Constitución.

This 364-hectare estate is the result of years searching for slate soils, which are known as “piedra laja” in Chile and “licorella” in Catalonia. The unique feature of this kind of stone is that it allows very good drainage and accumulates solar radiation, maintaining a warm mesoclimate (due to its black color).

The climate at this estate warrants special attention because of how restrictive it can be.

Soil

Slate soil base known in Chile as “piedra laja” and in Catalonia as “llicorella”. It is an forestry area – pine trees for cellulose are grown. Native forests are protected. Vines are planted in slopes, ranging from 250 meters on the lowest hill to 500 meters in the highest. This type of soil has rapid drainage, resulting in water restriction during the ripening season. This lack of water creates a hormonal imbalance limiting vegetative growth during maturation.

There’s a soil range that goes from pure rock to deep soils (80cm) without rocks with high water retention capacity and loam and clay textures. On the pronounced and sunny slopes, skeletic soils abound, made up of angular slates fragmented into heterometric blocks. These are shallow soils of a brownish-dark red colour, acidic and very stony.

This type of fast-draining soil, located on a very steep hillside, leads to a restrictive economy of water in the ripening phase of the grape. This slight hydric stress creates a hormonal imbalance in the vine in favour of the metabolites involved in ripening, and limits vegetative growth. Additionally, the high solar radiation of the area, increased by the irradiation from the dark colour of the slate, and the high thermal oscillation, creates unique conditions for obtaining wines of high alcoholic strength, great concentration of colour, and excellent aromas.

Microclimate

The vineyard is allocated 26km from the Pacific Ocean. The ocean influence regulates the temperatures, avoiding extreme values. Wheather conditions are fresh during summer and mild durting winter. There´s no important frost risks.

AWARDS:

Vintage 2014:
95 POINTS - TIM ATKINS

94 POINTS - WINE ADVOCATE

Vintage 2013:
92 POINTS - JamesSuckling.com

95 POINTS - TIM ATKINS

94 POINTS - WINE ADVOCATE

ESCALERAS DE EMPEDRADO

A DREAM BECOMES A REALITY

- Pinot Noir

Price ●●●●●

Ageing
7 months in French oak

Residual Sugar
1,7 g/L

Alcohol
13,5% vol.

Storytelling
In seeking the New World's answer to the Priorat soils of Spain, Miguel Torres's innovative vision inspired a multi-year search that eventually led to a special place in the magical south of Chile. Our legendary slatesoil vineyard lies amid forests near the town of Empedrado about 20 kilometers from the sea. Here the vines spread their roots, growing into the perfect plants to make a unique wine from one of the most elegant varieties in the world: Pinot Noir.

Tasting Notes
Cherry red color, delicate and thin as this variety should be. Elegant, intense aroma with notes of sour cherry, rosehip, brushwood, mushrooms and moss that take us to the Chilean coast, the sunrise, the faint and distant sea breeze. It is balanced, fresh and mineral on the mouth, surprising with salty notes of slate and graphite and a long, elegant finish that is unique and refreshing. A wine with personality that invites the discovery of the secrets of pairing.

Wine & Food Pairing
Wild mushrooms, stewed rabbit and goose confit.

Sales Tips
- Miguel Torres's most exclusive-production wine.
- Grown on terraced slate-soil vineyards.
- Pinot Noir, one of the world's most elegant varieties.

ITATA VALLEY

In the province of Ñuble and extending to the Valley of Itata, we found the largest viticultural region of Southern of Chile. Ploughed by the Itata and Ñuble rivers, this sector possesses characteristics that make it unique in the Austral region. Within the Valley of Itata the areas of Chillán, Quillón, Portezuelo and Coleumu stand out.

Vineyards occupy approximately 10,800 hectares with the most cultivated white varieties being Chardonnay, Moscatel and Alejandria and reds, País and Cabernet Sauvignon.

The winemaking tradition of this sub region goes back more than 400 years, where small farms dedicated to production of wine for family consumption outlines. Its climate is Mediterranean and humid, with a presence of lower temperatures than other valleys and differentiated seasons, good soil and light. Under these privileged conditions, the vineyards growing in the eastern gradient of the coast varieties of great quality are emerging.

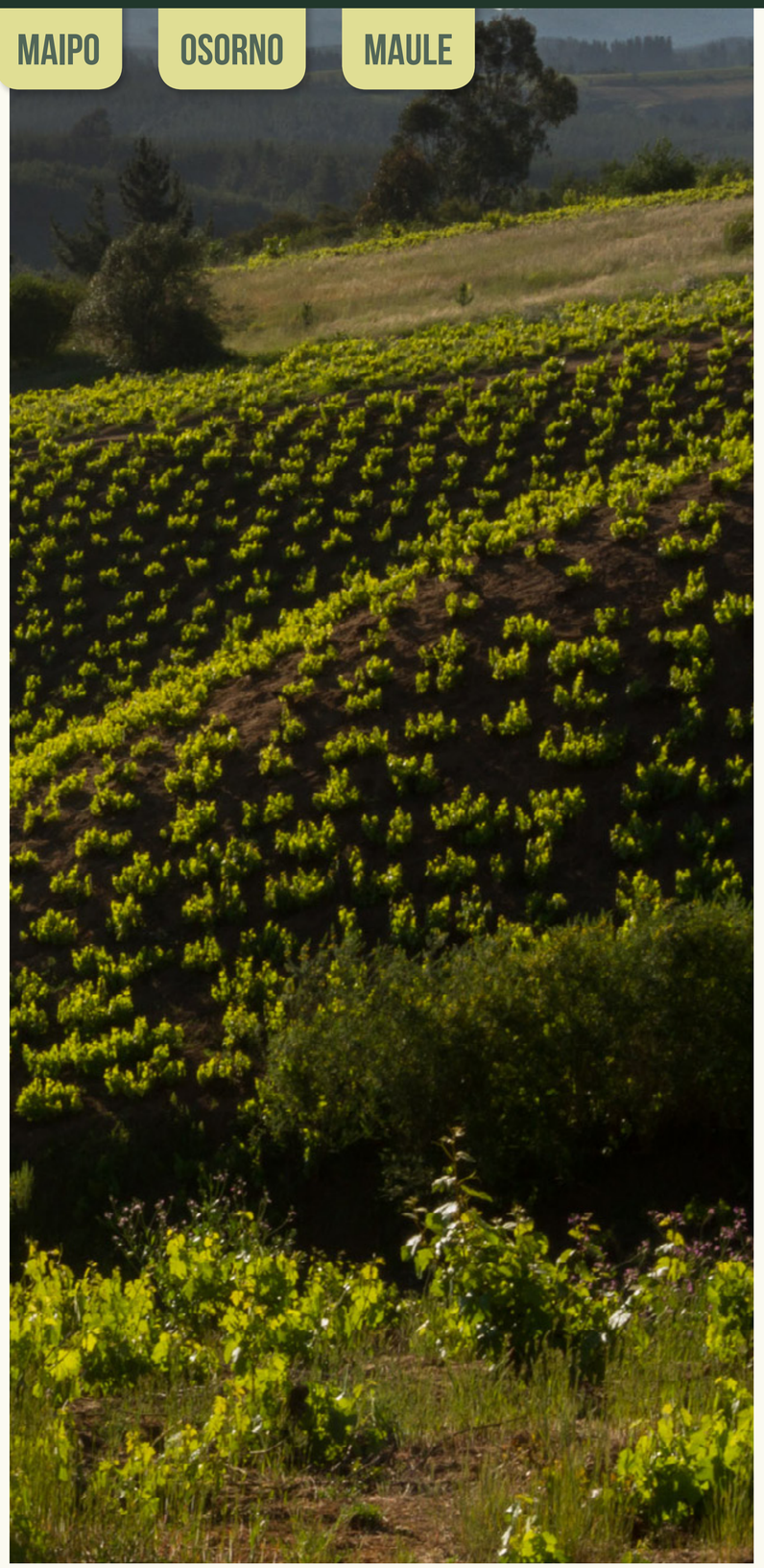
Soil

Granite-derived soils. Reddish grey-brown soils developed over bedrock and metamorphic slate. Rich in granite, clay-loam textured, very deep and low in fertility. Certain areas display a large amount of quartz.

Microclimate

Mediterranean – humid.

The summer season is dry, and the annual rainfall averages 870 mm. Characterized by dramatic diurnal temperature variation due to the climate's maritime influence.



RESERVA DE PUEBLO MUSCAT

WINES THAT REMIND US OF THE PAST, OUR ROOTS AND FAMILY

- Muscat

Price ●●○○○

Residual Sugar
8 g/L

Alcohol
12% vol.

Storytelling
Reserva de Pueblo is rooted in the ageold farming tradition of past generations. The wine marks a return to working the land the way our ancestors did, but in combination with new winemaking techniques. Reserva de Pueblo, Muscat varietal, belongs to a new line of wines by Miguel Torres Chile.

Tasting Notes
A traditional but not widespread grape variety. An aromatic wine with fruit and floral touches with a pleasant and fresh effect on the palate.

Wine & Food Pairing
Ideal to accompany with seafood. Serve at 10-12°C.

Sales Tips
- A fresh wine, delightful year round.
- Muscat is among the freshest and most aromatic varieties.
- One of the first varieties to arrive in Chile during the Spanish conquest.
- An unmistakably Chilean and fair trade certified wine.
- The Chilean wines of rustic character are achieving a great international acceptance.

LIMARI VALLEY

The Limarí valley is a hydrographic basin located in the Region of Coquimbo, in the North of Chile. The main river in this basin is Limarí which is born out of the confluence of the Hurtado and Grande rivers both of which come from the Andes mountain range and flow into the Pacific.

The cultivation of red wines predomínate, including Cabernet Sauvignon, Merlot, Carmenere and Syrah, as

well as some Chardonnay and, to a lesser extent, Sauvignon Blanc. The surface occupied by vineyards is 1,680 hectares.

The Limarí Valley is fertile ground for the production of wines and piscos, it is one of the areas that most produces Pisco grapes. The climate is a chief factor influencing the quality of wine. Here very good reds are produced due to the upper areas where the grapes can mature in its due course. While below, Chardonnay and other White varieties are of high quality given the cold temperature of the maritime climate.

Soil

The soil is part of an alluvial terrace of the Limarí River. It is a matrix with a clay loam texture, including different sized gravels as well as clay and sand. It has high levels of calcium carbonate, as well as several types of salts, due to the lack of precipitation.

Microclimate

The vineyard's location 29 kilometers from the Pacific Ocean means that a maritime influence can be felt through the sea breeze that comes in every day, making the area very cool. Temperate to warm climate with very cold nights.

AWARDS:

Vintage 2017:
93 POINTS -
TIM ATKIN

Vintage 2016:
92 POINTS -
TIM ATKIN

Vintage 2014:
90 POINTS -
JamesSuckling.com

92 POINTS -
TIM ATKIN

CORDILLERA CHARDONNAY

SMALL PRODUCTION, ARTISAN WINES

- Chardonnay

Price ●●●○○

Ageing
Partly aged in French oak for 9 months

Residual Sugar
3 g/L

Alcohol
13,5% vol.

Storytelling
The Cordillera Valley Collection consists of small production artisan wines born from singular vineyards. These have been specifically selected by Miguel Torres following a thorough search for areas in Chile that best express the unique personality and character of each variety.

Tasting Notes
Fresh and fruity aroma with dominant notes of peach, white plum, and grapefruit, with touches of toasted hazelnuts. Mineral on the palate with great volume and an elegant acidity with rich fruity long-lasting aromas and a fresh, pleasant aftertaste.

Wine & Food Pairing
Sublime with caviar. An Ideal for partner for trout and smoked salmon, fresh seafood and all fish dishes, whether baked or in sauce.

Sales Tips

- Limited production wines from valleys specifically selected for each variety.
- Each variety achieves the full expression of its unique personality and character.

MAIPO VALLEY

Maipo Valley is the best known of the valleys for its balanced red wines. Maipo lies at an altitude between 400 and 800 meters above sea level and is heavily influenced by the mountains.

Following the course of the Maipo River and adjacent to the Metropolitan Region is the Chilean's wine region with the greatest viticultural tradition in the country and where we can find the first vines.

Its natural limits are, on the east, the Andes mountain range and, on the west, the Cordillera de la Costa.

According to the different climatic and soil characteristics, the Valley is divided into three parts: Maipo Alto, Maipo Medio and Maipo Bajo.

Soil

The vineyard is located on soil of colluvial origin lying above soil of alluvial origin with a clay loam texture, over a sandy loam profile with some angular stones on the surface and pebbles deeper down. It is moderately alkaline soil with a pH of 7.89.

Microclimate

The climate is arid and highly influenced by the proximity of the Andes, as well as by the Pacific anticyclone that moves up the open valley, giving us very cold nights during the season.

AWARDS:

Vintage 2016:
93 POINTS -
TIM ATKIN

Vintage 2014:
92 POINTS -
TIM ATKIN

GOLD MEDAL -
SIX NATION WINE
CHALLENGE

CORDILLERA CABERNET SAUVIGNON

SMALL PRODUCTION, ARTISAN WINES

- Cabernet sauvignon

Price ●●●○○

Ageing
12 months in French oak

Residual Sugar
1 g/L

Alcohol
14% vol.

Storytelling
Maipo Valley is the best known of the valleys for its balanced red wines. Maipo lies at an altitude of between 400 and 800 meters above sea level and is heavily influenced by the mountains. The wide temperature oscillation between the day and night temperatures makes a dreamteam for the red wines becoming them elegant and bold wines, specially for Cabernet Sauvigno.

Tasting Notes
The color is a very deep, vivid, dark ruby red. Aromas of wild fruit, blackberry and a hint of leather. The wine is elegant on the palate, with soft tannins and a long finish embellished by fruit and spices culminating in notes of toast.

Wine & Food Pairing
This wine demonstrates all its structure and elegance with grilled red meats and game meats.

Sales Tips
- Limited production wines from valleys specifically selected for each variety.
- Each variety achieves the full expression of its unique personality and character.

OSORNO VALLEY

Osorno Valley is located in the Lake Region, 930 km south from Santiago where the Chilean Patagonia begins. The valley is surrounded by lakes and volcanos, coming from the geological formations of this area. It is a very special place, 40 meters high from the sea level and at the foothills of the Coastal Cordillera, which helps to protect the vineyard from the intense raining from Valdivia. We moved from Elqui Valley (northern Chile) to the south (Osorno) to grow a new Sauvingon Blanc, with a different but very special expression of this variety.

Soil

Volcanic soils that maintain low fertility conditions, with great drainage and high content of clays that give an excellent concentration and minerality to the wine. The Sauvignon Blanc is planted in terraces, in soils with more than 3 meters deep, where we can found slate stone.

Climate

Very cold, with warm days in summer that protects the natural aromas and freshness of the grapes. The cold is due to the latitude, not to the pacific incluence which help s to obtain a more elegant expression of the wine.

CORDILLERA SAUVIGNON BLANC

SMALL PRODUCTION, ARTISAN WINES

- Sauvignon Blanc

Price ●●●○○

Residual Sugar
1,3 g/L

Alcohol
13% vol.

Storytelling
We strive to create unique and distinctive wines, an ambition that has resulted in our new Cordillera Sauvignon Blanc from Osorno Valley, where our vines grow in the southern most commercial vineyard in all of Chile. Osorno is located 930 km from Santiago, in the "Lake Region" where the Chilean Patagonia beggins. Extreme climate with very cold temperatures due to the latitude, and volcanic soils that gives birth to a very special expression of our Sauvignon Blanc.

Tasting Notes
Brilliant pale yellow color wine with greenish tones. It has intense citric aromas with notes of yellow pepper and chili, typical of the Sauvignon Blancs of this area. In the mouth, its acidity stands out giving it a special freshness and minerality, that lasts in the mouth.

Wine & Food Pairing
Ideal for shellfish and mollusk such as oysters, scallops, sea urchin and white fish cooked in lemon.

Sales Tips

- Limited production wines from valleys specifically selected for each variety. Each variety achieves the full expression of its unique personality and character.

MAULE VALLEY

The Maule Valley is Chile's largest winemaking region, with the majority of its vineyards in the Central Valley and on the hillsides of the coastal range.

Two contrasting approaches to vine-growing operate side by side in the area's vineyards: one sector producing fine varieties, while the other, older and more traditional, grows common varieties for local consumption.

Night frosts are a danger, so some vineyards have windmills and others have invested in mobile air heaters they can move through the vineyards.

This area is almost exclusively home to late-harvest red varieties, such as Cabernet Sauvignon, Cabernet Franc, Malbec, Merlot, and Verdot. The white varieties grown here are Sémillon, Sauvignon Blanc, Pinot Gris, Chardonnay, and Riesling.

However, the star variety in this valley is Carignan, mainly found in the coastal drylands of the Maule Region. This is a variety that came from Spain and arrived in Chile with the Conquistadors in the 16th century.

Soil

Granitic soils, with transition from "maicillo" to red clay, with a low content of Organic matter (2,9%), low levels of N P K (13-14-125) and a low ph (4,53). On the first 70 cm. the texture is sandy loam and clay from the 70 cm to 180 cm. Syrah and Maerlot planted on slopes.

Microclimate

Warm weather, with marked seasons. Very dry under a rain feed condition. Cold nights and warm days gives the thermal oscillation needed for the best development of the grape. Carignan is in dry farming condition. Merlot and Syrah dripping irrigation.

MIGUEL TORRES
Chile

CACHAPOAL | CENTRAL | CURICÓ | ELQUI | EMPEDRADO | ITATA | LIMARI | MAIPO | OSORNO | MAULE

Selective

AWARDS:

Vintage 2014:
93 POINTS - TIM ATKIN

92 POINTS - JamesSuckling.com

91 POINTS - DESCORCHADOS WINE GUIDE

CORDILLERA CARIGNAN

SMALL PRODUCTION, ARTISAN WINES

- Carignan

Price ●●●○○

Ageing
10 months in French oak

Residual Sugar
1,3 g/L

Alcohol
14% vol.

Storytelling
Maule Valley owns the warmest and drier climate. There are very old vineyards, dry farmed, which exceed the memory of those who currently work them and who are making exciting wines. Being very low yield vines, grapes have a high concentration of color and aromas. The group "Vignadores del Carignan" founded its VIGNO project, whose purpose is to rescue the variety which has the same name (Cariñena).

Tasting Notes
Intensely pigmented colour of ruby. Floral and fruity aroma on a background of toasted notes from the cask. On the palate it's expansive and develops beautifully. The notes in its aroma are now complemented by hints of bay and mint.

Wine & Food Pairing
Ideal with patés, duck confit, rice with meat or vegetables, delicatessens, roast or barbecued beef, ragouts and beans stews.

Sales Tips
- Limited production wines from valleys specifically selected for each variety.
- Each variety achieves the full expression of its unique personality and character.
- Part of the 12 VIGNO "Vignadores de Carignan" to rescue this grape variety in Chile.

AWARDS:

Vintage 2016:
92 POINTS - DESCORCHADOS WINE GUIDE

92 POINTS - TIM ATKIN

Vintage 2012:
90 POINTS - TIM ATKIN

RESERVA DE PUEBLO PAIS

WINES THAT REMIND US OF THE PAST, OUR ROOTS AND FAMILY

- Pais

Price ●●○○○

Residual Sugar
4 g/L

Alcohol
12% vol.

Storytelling
Reserva de Pueblo is rooted in the ageold farming tradition of past generations. The wine marks a return to working the land the way our ancestors did, but in combination with new winemaking techniques. Reserva de Pueblo, Muscat varietal, belongs to a new line of wines by Miguel Torres Chile.

Tasting Notes
Wine of brilliant and intense ruby color, with delicate scents which remind us of fruits such as cherries, red plums and compote. In the palate, it reveals good acidity, firm and rustic tannins, characteristic of the país grape variety, ending with a long and pleasant aftertaste.

Wine & Food Pairing
Excellent to accompany legume dishes and roast beef.

Sales Tips
- Wine made from the País grape, Chile's oldest variety.
- A smooth wine with only 12% ABV.
- An unmistakably Chilean and fair trade certified wine.
- The Chilean wines of rustic character are achieving a great international acceptance.

ESTELADO BLANC DE NOIRS

THE REBIRTH OF CHILE'S OLDEST GRAPE VARIET

- País

Price ●●○○○

Ageing
Aged on its lees for 6 month

Residual Sugar
6 g/L

Alcohol
12% vol.

Storytelling
A new sparkling wine has been created using the País grape, following the lines of innovation and new wine projects and consistent with recovering the oldest variety in Chile, produced by thousands of small farmers in the Maule and Bío Bío regions. This time, however, this red grape variety is used to produce a white sparkling wine, a Blanc de Noirs made using the traditional method. This new project meets the winery's sustainability criteria by being certified as an organic wine.

Tasting Notes
A pale pink effervescent wine with fine, persistent bubbles. Fruit notes, particularly red fruit and citrus, define the aroma. A fresh and rustic palate, characteristic of the País variety.

Wine & Food Pairing
Perfect for moments of celebration: romantically shared by two or festively enjoyed as a group.

Sales Tips
- First Chilean organic sparkling wine made from the País variety.
- Organic certification.

AWARDS:

- FIRST CHILEAN SPARKLING WINE MADE FROM THE PAÍS VARIETY.
- BEST SPARKLING WINE IN CHILE 2012 AND 2013 (DESCORCHADOS AND WINE OF CHILE AWARDS).
- WORLD'S BEST SPARKLING WINE IN THE NON-TRADITIONAL VARIETIES CATEGORY (CHAMPAGNE AND SPARKLING WINE WORLD CHAMPIONSHIPS).

ESTELADO ROSÉ

THE REBIRTH OF CHILE'S OLDEST GRAPE VARIET

- País

Price ●●○○○

Ageing
Aged on its lees for 6 months

Residual Sugar
7 g/L

Alcohol
12% vol.

Storytelling
Santa Digna Estelado is produced according to the traditional method, undergoing secondary fermentation in the bottle. To make this wine, we revived one of Chile's oldest varieties, first planted in the country during the 16th century. Grown by a great number of small-scale farmers, the País variety was largely forgotten and underrated for a long time. Only recently was it rediscovered as a variety capable of producing high-quality wines.

Tasting Notes
Pale rose colour, with fine and persistent bubbles. Hints of red and citrus fruits dominate on the nose. On the palate, fresh, lively, and genuine, characteristic of the ancestral País varietal.

Wine & Food Pairing
The perfect wine for any celebration.

Sales Tips

- First Chilean sparkling wine made from the País variety. Named Best Sparkling Wine in Chile 2012 and 2013 (Descorchados and Wine of Chile Awards). Named World's Best Sparkling Wine in the Non-traditional Varieties category (Champagne and Sparkling Wine World Championships).

MIGUEL TORRES
Chile

CACHAPOAL | CENTRAL | CURICÓ | ELQUI | EMPEDRADO | ITATA | LIMARI | MAIPO | OSORNO | MAULE

LA CAUSA

LA CAUSA

AWARDS:

Vintage 2015:
90 POINTS - DESCORCHADOS WINE GUIDE

Vintage 2014:
92 POINTS - JamesSuckling.com

92 POINTS - GUÍA PEÑÍN

LA CAUSA CINSAULT

RESCUE AND TRADITION

- Cinsault

Price ●●●○○

Ageing
Aged for 12 months in third use French oak

Residual Sugar
1,5 g/L

Alcohol
14% vol.

Storytelling
Also known as La Cargadora (the load- bearer) due to its high yields when grown in fertile plains. Like País, it is a rustic grape that does well under dry climate conditions. It gives fruity wines with spicy hints of wild fruits, and highly reactive tannins.

Tasting Notes
Extremely fruity and delicate nose, with wild berries hints and reactive tannins which confer a long and a pleasant after taste.

Wine & Food Pairing
As appetizer. Stews, rice and Mediterranean food in general, spiced with Mediterranean herbs (Thyme, rosemary, etc.). Blood sausage, empanadas.

Sales Tips

- Mediterranean variety by excellence. Unusual wine, it is rare to find it as monovarietal. Cristián Carrasco – renowned enologist. (One of the top 10 Chilean Winemakers to Watch and Follow). Easy to drink, fresh and fruity.

LA CAUSA

AWARDS:

Vintage 2016:
91 POINTS - DESCORCHADOS WINE GUIDE

Vintage 2015:
93 POINTS - JamesSuckling.com

91 POINTS - DESCORCHADOS WINE GUIDE

LA CAUSA MUSCAT

RESCUE AND TRADITION

- Moscatel de Alejandria

Price ●●●○○

Ageing
Satinless steel, on its own lees for 12 months

Residual Sugar
1,8 g/L

Alcohol
12,5% vol.

Storytelling
Along with País, it is among the most widely planted varieties in the valley. It has very distinctive aromas and pronounced acidity. The grape produces fruitdriven wines that can have more or less structure and volume depending on vinification.

Tasting Notes
Bright yellow color with golden tints. Aromatic explosion that shows flowers and citrics. Very fresh in the palate, due to its acidity, with great structure and silkiness because of the fermentation on skins and the ageing on its lees.

Wine & Food Pairing
As appetizer. Cold soups, greasy fish and seafood.

Sales Tips

- Oldest white variety planted in Chile.
A reinterpretation of Chilean wine. Cristián Carrasco – renowned enologist.(One of the top 10 Chilean Winemakers to Watch and Follow). Very aromatic wine.

LA CAUSA

AWARDS:

Vintage 2016:
90 POINTS - DESCORCHADOS WINE GUIDE

Vintage 2015:
93 POINTS - JamesSuckling.com

LA CAUSA PAÍS

RESCUE AND TRADITION

- País

Price ●●●○○

Ageing
Aged for 12 months in second use french oak

Residual Sugar
1,6 g/L

Alcohol
14% vol.

Storytelling
The first grape to reach Chile and one of the most widely planted in the Itata Valley. A very rustic variety that successfully withstands dry climate conditions and low-fertility soils. It produces rustic and astringent wines.

Tasting Notes
Wild red fruit on the nose, with spice hints of great intensity. In the mouth is round, firm, with rustic tannins typical of País grapes. The end is extremely long and invites another glass.

Wine & Food Pairing
Charcuterie, stews, sausages and rice.

Sales Tips

- Wine made with the oldest variety in Chile. A reinterpretation of Chilean wine. Cristián Carrasco – renowned enologist. (One of the top 10 Chilean Winemakers to Watch and Follow). The País grape gives a new identity to Chilean wine.

LA CAUSA

AWARDS:

Vintage 2015:
92 POINTS - DESCORCHADOS WINE GUIDE

Vintage 2014:
93 POINTS - JamesSuckling.com

92 POINTS - TIM ATKIN

LA CAUSA RED BLEND

RESCUE AND TRADITION

- Cinsault, país, carignan

Price ●●●○○

Ageing
Aged for 12 months in second use french oak

Residual Sugar
1,4 g/L

Alcohol
14% vol.

Storytelling
It is the reinterpretation of Chilean wine, a blend of the three oldest red varieties planted in Chile, Cinsault, País and Carignan.

Tasting Notes
Rubi red color with violet tints, in the nose shows red and black fresh fruits, with hints of spices and dry fruit. In the palate it is shown delicate, with great acidity and firm tannins that give it nerve and structure.

Wine & Food Pairing
Beef barbecue, stews, empanadas and charcuterie.

Sales Tips

- Wines made from the oldest varieties in Chile. A reinterpretation of Chilean wine. Cristián Carrasco – renowned enologist. (One of the top 10 Chilean Winemakers to Watch and Follow). Original wines, different from more traditional wines.

JEAN LEON, THE MAN, THE MYTH THAT BECAME LEGEND

MANY WINES HAVE A STORY TO TELL. BUT VERY FEW TELL ONE AS INCREDIBLE AS THE STORY OF JEAN LEON.

A MAN

Dreamer. Visionary. Passionate. Charismatic. Non conformist. A success story. That was Jean Leon, or rather Ceferino Carrión – the name he was given at birth. Originally from Santander, he had survived a tough childhood and decided to turn his life around.

So at the age of 19, he stowed away on a ship bound for the United States. After working as a New York cab driver for a while, he landed a job as a waiter at Villa Capri, a restaurant owned by Frank Sinatra and Joe DiMaggio. Here he met the biggest and brightest stars of Hollywood's Golden Age.

A TIME

Jean Leon's first project grew out of his friendship with James Dean. Together they realized a shared dream: to open the most luxurious restaurant in Hollywood.

"La Scala" opened in 1956 and came to represent the glamour of the 1950s and 1960s like no other place on earth. It quickly became a gathering spot for influential actors, directors, producers and politicians.

Everyone from Marilyn Monroe, John Fitzgerald Kennedy, Zsa Zsa Gabor and Paul Newman came to La Scala. But he didn't stop there. He had other bigger dreams. So he began pursuing his second, great aspiration: creating a wine that would bear his name.

A WINE

Setting out to make the best wine, Jean Leon purchased 150 hectares of the very best land in the Penedès (Catalonia) and replaced local varieties for Cabernet Sauvignon, Cabernet Franc and Chardonnay, becoming the first winery to make a wine of Cabernet Sauvignon in Spain.

The winery was founded in 1963 in the style of a Bordeaux Château and was the precursor to introduce the concept of a Single Vineyard Wine. Jean Leon was the first winery in the Penedès and the second in Catalonia to obtain the Vi de Finca – Single Vineyard Wine – certification. Organic farming since 2008 and certified organic wines from 2012 vintage.

SINCE 1963
JEAN LEON
A MAN A TIME A WINE
3055
CHARDONNAY
PENEDÈS
VINO ECOLÓGICO · ORGANIC WINE
75cl e

SINCE 1963
JEAN LEON
A MAN A TIME A WINE
3055
ROSÉ
PENEDÈS
VINO ECOLÓGICO · ORGANIC WINE
75cl e

SINCE 1963
JEAN LEON
A MAN A TIME A WINE
3055
MERLOT · PETIT VERDOT
PENEDÈS
VINO ECOLÓGICO · ORGANIC WINE
75cl e

AWARDS:

Vintage 2015:
90 POINTS - GUIA PEÑÍN

GOLDEN LEAG SUPERIOR AWARDS - VINUM NATURE

JEAN LEON 3055 CHARDONNAY

A FRESH, FRUITY AND RADIANT WINE

- Chardonnay

Price ●●○○○

Residual Sugar
0,3 g/L

Alcohol
13% vol.

Storytelling
When Jean Leon first arrived in New York, he worked as a taxi driver. 3055 was his license number, and it reveals the man behind the legend. The humble beginning of an idealist who made his dreams come true.

Tasting Notes
Defined by very intense notes of fresh stone fruits (peach, apricot and tropical fruits). Fresh on the palate, its balanced acidity makes the wine fresh, long and persistent.

Wine & Food Pairing
Perfect with seafood, oil-rich fish, light meat or rice dishes.

Sales Tips
- A young, fresh and fruity wine.
- Very versatile and excellent as an aperitif.
- Certified organic wine.
- From 2013 vintage: NOP-USDA certification.

AWARDS:

Vintage 2015:
GOLDEN LEAG SUPERIOR AWARDS - VINUM NATURE

JEAN LEON 3055 ROSÉ

AN AROMATIC, FRESH AND ELEGANT WINE

- Pinot Noir

Price ●●○○○

Residual Sugar
0,7 g/L

Alcohol
12,5% vol.

Storytelling
When Jean Leon first arrived in New York, he worked as a taxi driver. 3055 was his license number, and it reveals the man behind the legend. The humble beginning of an idealist who made his dreams come true.

Tasting Notes
Pale pink color. A particularly elegant nose with fine fresh aromas. Strong notes of white peach and blossom with slight aromas of strawberry and cherry. The mid-palate is frank and elegant thanks to the wine's balanced acidity. Long finish.

Wine & Food Pairing
Spanish tapas, pasta, vegetables and light meat.

Sales Tips
- A young, fresh and fruity wine with a distinctive pale pink color.
- A varietal made from one of the most international and elegant French red varieties.
- Certified organic wine.
- From 2013 vintage: NOP-USDA certification.

AWARDS:

Vintage 2014:
90 POINTS - GUIA PROENSA

90 POINTS - GUIA PEÑÍN

JEAN LEON 3055 MERLOT-PETIT VERDOT

A SENSUAL, VELVETY AND CONTEMPORARY WINE

- Merlot
- Petit Verdot

Price ●●○○○

Ageing
Partially oaked aged

Residual Sugar
0,3 g/L

Alcohol
14,5% vol.

Storytelling
When Jean Leon first arrived in New York, he worked as a taxi driver. 3055 was his license number, and it reveals the man behind the legend. The humble beginning of an idealist who made his dreams come true.

Tasting Notes
The nose is intense with aromas of ripe red fruits and notes of ground black pepper while the palate is notably silky and velvety with a strong tannin structure. An oily, unctuous mid-palate gives way to a long finish.

Wine & Food Pairing
Its soft tannins make it versatile enough to bring out the flavors of fish recipes (such as cod and pisto, a classic Spanish tomato and vegetable mix) as well as meat (Iberian pork sirloin).

Sales Tips
- The first wine in the Penedès to be made with Petit Verdot.
- A sensual, velvety and contemporary wine.
- Certified organic wine.
- From 2013 vintage: NOP-USDA certification.

SINCE 1963
JEAN LEON
A MAN A TIME A WINE
CHARDONNAY
VINYA GIGI
VI DE FINCA
PENEDÈS
75cl

SINCE 1963
JEAN LEON
A MAN A TIME A WINE
MERLOT
VINYA PALAU
VI DE FINCA
PENEDÈS
75cl

SINCE 1963
JEAN LEON
A MAN A TIME A WINE
RESERVA
CABERNET
SAUVIGNON
VINYA LE HAVRE
VI DE FINCA
PENEDÈS
75cl

SINCE 1963
JEAN LEON
A MAN A TIME A WINE
VINYA LA SCALA
VI DE FINCA
N° 00001 de 6.000
PENEDÈS
75cl

AWARDS:

Vintage 2016:
93 POINTS - GUIA PEÑÍN

93 POINTS - JamesSuckling.com

Vintage 2014:
93 POINTS - GUIA PEÑÍN

93 POINTS - GUIA PROENSA

VINYA GIGI CHARDONNAY

SINGLE VINEYARD WINE • VI DE FINCA

SPAIN'S FIRST BARREL-FERMENTED WHITE

- Chardonnay

Price ●●●○○

Ageing
Fermented and aged on its lees in French oak for 6 months. The wine is then bottle aged for at least another 6 months.

Residual Sugar
1,6 g/L

Alcohol
13,5% vol.

Storytelling
Thanks to his charisma and discretion, Jean Leon was party to many curious anecdotes involving famous film stars, who were like family to him. Years later, and in honor to his own family, he made this wine from grapes growned in the vineyard named after his daughter.

Tasting Notes
Pale golden color and an intense nose with distinctive floral notes and apricot aromas. On the palate, it displays a fresh, round attack.

Wine & Food Pairing
Pairs well with fish in sauces, dishes cooked au gratin and paella, Also a good choice to accompany white meat, particularly fowl in light sauces.

Sales Tips
- Made from the grapes of the oldest Chardonnay wines (1967).
- First winery in Spain to ferment Chardonnay in new French oak barrels.
- Granted to Single Vineyard Wine recognition.
- Limited production.
- Certified organic wine.
- From 2013 vintage: NOP-USDA certification.

AWARDS:

Vintage 2014:
91 POINTS - GUIA PROENSA

Vintage 2013:
90 POINTS - GUIA PEÑÍN

91 POINTS - GUIA PROENSA

92 POINTS - JamesSuckling.com

VINYA PALAU MERLOT

SINGLE VINEYARD WINE • VI DE FINCA

A MERLOT OF SURPRISING INTENSITY AND STRUCTURE

- Merlot

Price ●●●○○

Ageing
12 months in French oak. Followed by bottle aging for a period of at least 6 months.

Residual Sugar
0,6 g/L

Alcohol
14,5% vol.

Storytelling
As an immigrant who rose from tax driver to successful restaurateur and confidant to the stars of Hollywood's Golden Age, the story of Jean Leon is the eternal story of the American dream. Aware of his roots, Jean Leon paid homage to his hometown of Santander – the starting point for an incredibly successful life – with Vinya Palau.

Tasting Notes
Picota cherry red with a high robe. Roast peppers, spices and roasted notes from the wine's ageing in the barrel stand out in the nose, over a background of confected ref fruits. A lush, hedonist attack and a meaty mid-palate with balanced acidity, with a long persistent finish.

Wine & Food Pairing
A Merlot in the classic tradition with hints of woodland undergrowth that pairs well with roasted or cooked meat accompanied by wild mushrooms or plum sauces, poultry like duck magret.

Sales Tips
- Excellent aging potential.
- The variety is very well suited to the area's climate.
- Granted the Single Vineyard Wine recognition.
- Limited production.
- Certified organic wine.
- From 2013 vintage: NOP-USDA certification.

AWARDS:

Vintage 2012:
92 POINTS - JamesSuckling.com

Vintage 2011:
91 POINTS - GUIA PEÑÍN

92 POINTS - GUIA PROENSA

VINYA LE HAVRE CABERNET SAUVIGNON RESERVA

SINGLE VINEYARD WINE • VI DE FINCA

CABERNET SAUVIGNON PIONEER

- Cabernet Sauvignon
- Cabernet Franc

Price ●●●○○

Ageing
18 months in French and American oak and bottle aged for at least 2 years.

Residual Sugar
2,1 g/L

Alcohol
14,5% vol.

Storytelling
It was from the French port of Le Havre that jean Leon embarked as a stowaway on a ship bound for the USA. He was quickly discovered by a sailor who, in an act of generosity, decided to cover up the young man's presence. Vinya Le Havre is a tribute to the silent complicity of a stranger who would change the life of Jean Leon forever.

Tasting Notes
Cherry red with an evolving rim and medium-high robe. Aromas of ripe red fruits, jams and compote stand out in the nose. There are also aromas of vanilla and coconut from its ageing in French and American oak.

Wine & Food Pairing
Particularly suited to red meats, including grilled veal entrecote or wild game.

Sales Tips
- Excellent aging potential.
- Made from the grapes of old Cabernet Sauvignon and Cabernet Franc vines.
- Granted the Single Vineyard Wine recognition.
- Certified organic wine.
- Limited production.

AWARDS:

Vintage 2012:
94 POINTS - JamesSuckling.com

Vintage 2011:
92 POINTS - GUIA PROENSA

90 POINTS - WINE ADVOCATE

Vintage 2009:
91 POINTS - GUIA PEÑÍN

94 POINTS - JamesSuckling.com

VINYA LA SCALA CABERNET SAUVIGNON GRAN RESERVA

SINGLE VINEYARD WINE · VI DE FINCA

A historic wine born from old Cabernet Sauvignon vines planted in 1963

- Cabernet Sauvignon

Price ●●●●○

Ageing 24 months in French oak barrels and at least 3 years in the bottle

Residual Sugar
1,5 g/l

Alcohol
14% vol.

Storytelling
This Gran Reserva wine, named after the restaurant Jean Leon opened in Beverly Hill, is truly exceptional. The label by artist Javier Mariscal, "Sunset in Brooklyn", is a serene composition with ochre hues and imperfect lines that evoke a shared idealism with Jean Leon.

Tasting Notes
Vinya La Scala is remarkable for how it brings all of its aromatic components into perfect harmony, its sweet and luscious tannins, its lush fullness and long, hedonistic finish.

Wine & Food Pairing
It has given us a complexity that needs to be matched by strongly flavored meats and elaborate sauces, such a braised veal cheeks in sauce or leg of young goat.

Sales Tips
- The first Spanish wine made primarily from the Cabernet Sauvignon variety (first harvest in 1969).
- This wine is only produced in years with an exceptional harvest.
- The wine was served at the inaugural dinner of the White House in 1981 when Ronald Reagan became president (1975 vintage).
- Granted to Single Vineyard Wine recognition.
- Very limited production.

SINCE 1963 JEAN LEON
A MAN A TIME A WINE

Selective | Prestige | EXPERIMENTAL WINE

SINCE 1963 JEAN LEON
A MAN A TIME A WINE

Selective | Prestige | EXPERIMENTAL WINE

JEAN LEON SM-16

A LIMITED AND ORGANIC WINE MADE FROM ANCESTRAL PENEDÈS RED GRAPE

- Sumoll

Price ●●●○○

Ageing
Fermentation in a concrete conical-bottom tank and 6 months in a French oak foudre.

Residual Sugar
1,3 g/L

Alcohol
13% vol.

AWARDS:

Vintage 2016:
91 POINTS - JamesSuckling.com

Storytelling
A re-encounter with the varietal origins of Penedès, the land that welcomed Jean Leon and gave birth to Sumoll, an ancestral red grape. The old bush vines, planted in 1975 at 250 meters, grow on hillsides in rocky clay soils. This exclusive, hand-harvested wine is a limited edition of only 2,182 bottles.

Tasting Notes
Dark cherry red with medium depth of color. Very fresh on the nose, with red fruit and balsamic notes. An elegant, round palate that strikes a balance between soft, sweet tannins and lively acidity. Complex and persistent.

Wine & Food Pairing
Excellent match for carpaccio or medium-aged cheeses.

Sales Tips
- A unique wine made of Sumoll, a "old but new" indigenous variety of the Penedès region that have seen a resurgence in Catalonia.
- The wine is only produced in years with an exceptional harvest.
- Certified organic wine.
- An exclusive production of 2.182 bottles.
- Minimalist and exclusive packaging that strengthen the artisanal nature of this wine.

SINCE 1963 JEAN LEON
A MAN A TIME A WINE

Selective | Prestige | EXPERIMENTAL WINE

JEAN LEON MS-18

THE ULTIMATE AROMATIC EXPRESSION OF OUR REGION

- Malvasia de Sitges

Price ●●●○○

Residual Sugar
1 g/L

Alcohol
12,5% vol.

Storytelling
Made from only the native variety Malvasia de Sitges, MS-18 reflects the essence of this variety and its meticulous winemaking process. It is a tribute to our region, where Jean Leon found the ideal place to make wines with individuality, personality and a unique identity.

Sales Tips
- A unique wine made from the native variety Malvasia de Sitges, artisanal and hand harvested.
- An exclusive production of 2.000 bottles aprox.
- Minimalist and exclusive packaging that strengthen the artisanal nature of this wine.

FAMILIA

TORRES

Desde 1870