

# Sangre de Toro



TORRES®



1870



**Sangre de Toro is the #1  
Spanish brand in its category**



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# TORRES - SANGRE DE TORO



The tremendous growth seen in the Spanish category and the Torres brand is due to the fact that consumers and retailers have realized Spain is producing quality wines at good prices. The Quality to Price Ratio of the wines from Miguel Torres are second to none.

## Sangre de Toro Red

**Description:** A fine wine, made from Garnacha and Cariñena.

**Wine and Food:** Superb with roasts, casseroles, game and traditional Spanish meat dishes.

**Tasting Notes:** Deep ruby color with a hint of ochre. Rich complex Mediterranean aromas with exuberant notes of spices and blackberries. Velvety tannins are noted on the palate with elegant flavors of liquorice and small dark forest fruits (blueberries and blackcurrants).

**Grape Varieties: Cariñena:** A classic and traditional Mediterranean variety that we have also recuperated from old vineyards in Chile. It needs dry climates with equally dry autumns. When cultivated in trying conditions, on poor soils, it produces robust wines of high alcohol potential, rich pigment and extract.

**Garnacha Tinta:** This variety is the most cultivated Mediterranean grape worldwide. It makes excellent red and rosé wines that benefit from thick and sensual tannins. If the grapes are cultivated in poor soils, with low yields, the red wines can attain a power and expression that is stunning; hence wines made from Garnacha are so sought after. *2006 Vintage - Best Buy! Wine Enthusiast 86 pts*

UPC 750ML 0 12086 93671 5

## Sangre de Toro White

**Description:** Parellada, a traditional white grape, is what gives Viña Sol its distinctive fresh fruitiness.

**Wine and Food:** Excellent as an aperitif and with cod dishes, salads, soft cheeses, trout, and seafood in general.

**Tasting Notes:** Elegant, fresh, fruity aromas with fine spicy hints. Smooth, rich and crisp on the palate, with plenty of fruity flavors (apples and pineapples) and a touch of spice (fennel).

**Grape Varieties: Parellada:** The finest and most delicate of the traditional Catalan white varieties. When grown in cool mountain microclimates (Upper Penedès) it produces aromatic dry white wines, light and with delicate fruity aromas.

*2007 Vintage - Good wines for tough times - The Chicago Tribune*

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**Torres: "The most important winery from Spain"**

(source: Wine Spectator)

# TORRES - SANGRE DE TORO

## Sangre de Toro Rose

**Description:** A rosé wine, made from a combination of two traditional grape varieties: Garnacha and Cariñena.

**Wine and Food:** One of our most versatile wines, which goes especially well with informal food, such as pasta, vegetable dishes, picnics and traditional Spanish tapas. Exceptionally good with recipes that use tomato or tomato sauce, including Italian pasta.

**Tasting Notes:** Elegant cherry color over a light purple background. Fine floral aroma reminiscent of flowers such as mimosa and iris, complemented by discreet fruity hints (plums, cherries). Its smooth, rich palate and delicate aromas are prolonged in the finish.

**Grape Varieties:** Garnacha and Cariñena - see Sangre de Toro Red  
The grapes are harvested and then destalked, separating the stalks from the bunches. This is followed by a gentle pressing so as to obtain the must.

**Fermentation:** This is the natural process that converts the sugars in the must into alcohol. The fermentation of rosé wines lasts for about 3 weeks at a temperature of 61°F to 63°F. It is very important to maintain these temperatures in order to make aromatic, natural and clean wines. We use modern fermentation tanks equipped with temperature control and refrigeration so as to maintain the right temperatures. Unlike red wine, rosé remains only a short time in contact with its grape skins, approximately 24 hours. Rosé is bottled on demand - only when an order is received from a customer. Rosé wine should be consumed when young. Much like white wine, rosé is stored at the winery at temperatures that do not exceed 41°F. In this way it is kept in optimum conditions until it reaches the bottling line prior to its release to shops or restaurants.

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## Sangre de Toro Tempranillo

**Description:** From Catalunya. The traditional Tempranillo variety is the basis of Sangre de Toro Tempranillo. **Wine and Food:** Delicious with meat, stews, casseroles, and traditional Spanish paella. Perfect with creamy cheeses.

**Tasting Notes:** Delicate floral aromas over a background of very ripe fruit (blackberry and strawberry), oak and truffles. Its tannins have a fruity, meaty structure that evolves into velvety touches of smoke and spices acquired during aging.

**Grape Variety: Tempranillo:** This is a traditional Spanish variety, known locally in Catalonia as Ull de Llebre (hare's eye). It is cultivated in Central Penedès and inland in Catalonia and many other parts of Spain. Its berries are moderately sized, with good dark color and a hard skin. It produces rich alcohol, moderate fruity acidity, attractive aromatic perspectives (black plums, cherries, raspberries) and are excellent when aged.

**2007 Vintage - Stephen Tanzer 87 Pts**

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**“There’s no such thing as a good wine that does not respect nature” - Miguel Torres**

## **Torres: Preserving the Environment**

Torres respects the environment. In 2008 solar panels were installed that are providing 11 - 15% of the electricity that the winery requires. They are also collecting rainwater and these same solar panels will provide 50% of the hot water that the winery uses and further investment will bring that total to 70% in the future. Torres’ fleet is being replaced by Hybrid vehicles to reduce fuel consumption. Bio-Diesel tractors are now in use in the vineyards. Over the next 10 years Torres will invest almost \$8,000,000 to reforest woodlands around the vineyards. Torres already treats a great deal of the water it uses and that will be increased by 30% in the coming years through new technology. Modern insulation in both our warehouses and our tanks will allow Torres to produce wine with low energy consumption.

Please Visit [www.TorresGreen.com](http://www.TorresGreen.com)

## **Sangria Recipes**

**Delicious, easy to adapt and can be prepared hours in advance...**

### **Red Sangria - Ingredients:**

1 bottle Sangre de Toro Red	1 cup orange juice
1/8 cup Torres Orange Liqueur	2 1/2 tbs superfine sugar (depending on the taste)
1/4 cup Torres 10 Brandy	Seasonal fruits cut into cubes and wedges

**Preparation:** Place all ingredients in a large pitcher. Stir with a wooden spoon until well mixed. Refrigerate covered for at least 4 hours. Pour over ice in large wine glasses. Garnish with fruits. Serves 6 – 8.

### **White Sangria - Ingredients:**

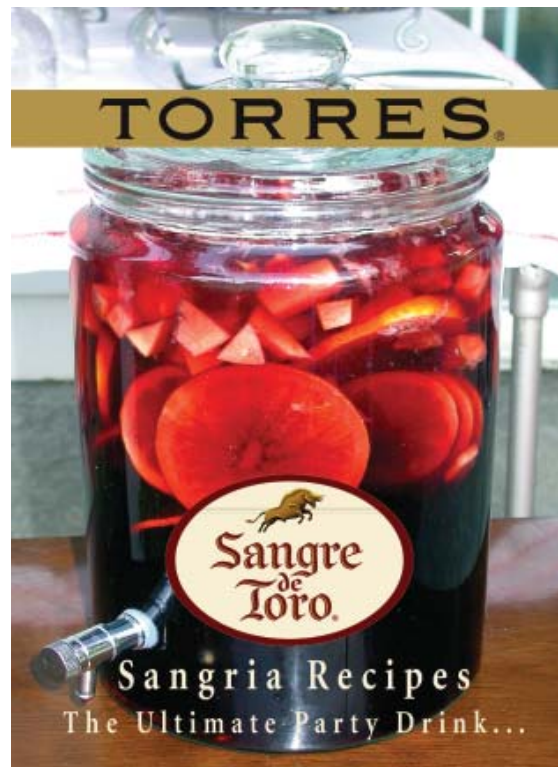
1 bottle Sangre de Toro White	1/3 cup Torres Orange Liqueur
1 1/2 cups peach nectar	Superfine sugar to taste
1 tbs lemon juice	Fresh peaches and lemons cut into cubes and wedges

**Preparation:** Place all ingredients in a large pitcher. Stir with a wooden spoon until well mixed. Refrigerate covered for at least 4 hours. Pour over ice in large wine glasses. Garnish with fruits. Serves 6 – 8.

### **Rosé Sangria - Ingredients:**

1 bottle Sangre de Toro Rosé	2 cups mango juice
1/3 cup Torres Orange Liqueur	2 cups raspberries
3 cups strawberries	Superfine sugar to taste
1/2 tbs fresh lemon juice	

**Preparation:** Purée strawberries in a blender. Place all ingredients into a large pitcher. Stir with a wooden spoon until well mixed. Refrigerate covered for at least 4 hours. Pour over ice in large wine glasses. Serves 6 – 8.



**•Note for a Sangría Slushie, make the recipe, put ingredients in the freezer overnight and then mix in a blender until smooth.**