



Wijnfiche

Torre del Veguer – Jeronimus | Penedes | BIO Spain (CATALUNA) – 2021

Domain

Torre del Veguer

The wine estate Torre del Veguer is situated in the Garraf massif, west of Sitges (Catalonia). Torre del Veguer encompasses a total of 15 hectares of vineyards, olive, and fruit trees, all cultivated and processed on the estate itself. Because the entire vineyard is located within a radius of less than 500 meters around the winery, the grapes can be processed almost immediately after harvest. This allows them to maintain the fruit in optimal conditions and produce the very best wines! In addition to quality, environmental concern is one of their primary focuses. To underscore their commitment, they have officially held the organic label for all their wines since 2016.

Vinification

Manual harvest, fermented in a stone “cup” from 1413 emulating the ancient customs of the Hieronymus monks and breeding in ceramic amphora with part of our own land of 725L.

Taste

Clear and bright ruby red color, medium-low layer. Notes of black, red and wild fruit such as black plum, cherry, blueberry, honeysuckle and blackberry spicy notes like white pepper and clove.

Food pairing

Paella | Steak | Meat - aged beef | Meat - white, grilled

General information

Type: Red wine

Grape varieties: Garnacha (100%)

Viticulture: Organic

Storage (years): + 3-5

Serving temperature: 16 °C

Taste profile: Smooth juicy

