



Technical Notes

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Wine is fun!
WE'RE SERIOUS.

Torres de Anguix 2003 Barrica

VINEYARDS

15-20 year old vines, 200 vines per acre

ELEVATION

840 Meters above sea level.

YIELDS

3 tons per acre

PRODUCTION

12,000 per acre

AVAILABILITY

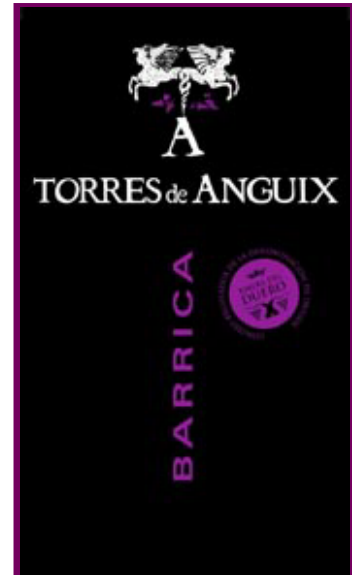
15,000 bottles

VARIETALS

100% Tempranillo

FERMENTATION

Fermented in temperature controlled stainless tanks. Aged 6 months in 1, 2 and 3 year old barrels (American and Eastern European). Then bottled at one year.



TASTING NOTES

Well layered cherry red color with violet hints becoming deep red little by little, with an anise finish. Good combination of oak with black and red fruit aromas and the presence of thyme. Perfect balance of tanic acid and flavor. Recommend decanting or opening the bottle for a while before serving.

UPC BOTTLE

097871 00678 1

UPC CASE

097871 00677 4