



DOMAINES AURIOL

PAR CLAUDE VIALADE ET FILS

UPD 01/2019

TORTORA

Tempranillo Tinto

- **Producer:** Claude Vialade
- **Origin:** SPAIN
- **Appellation:** Vino de España
- **Type of Wine:** Organic & Vegan



Varietal range: 100 % Tempranillo



Soil types: Catalonia stretches from Tarragona to the French border. This wine comes from vines planted on the uplands of Catalonia, inland from the sea. The climate is warm Mediterranean and mitigated by the elevation of the vineyards.



Vineyard management: The vineyards are trained entirely using the Cordon de Royat system. Some of the vines are irrigated. The vineyard is farmed and certified organic.



Winemaking: After being destemmed, the fruit is put into tanks. Some of it is fermented with a short maceration period at temperatures ranging from 24-26°C, whilst the rest is fermented at warmer temperatures (26-28°C) and spends longer in contact with the pomace (15 to 18 days approximately). By combining the two winemaking techniques, we can fully bring out the complexity of the wine which is driven by fruit and spices.



Tasting notes: Intense red with purple highlights. The nose is complex and driven by both ripe black fruits and spices such as pepper, cumin and cinnamon. The palate is rounded and smooth with fine, melt-in-the-mouth tannins.



Food pairings: This compelling wine pairs with cold starters, grilled foods and dishes served with a sauce.



Logistics

Bottle

- Type: Bordeaux Alliance screwcap
- Height: 324 mm
- Weight: 1.255 kg
- EAN bar code: 3569401005993

Box

- Size: 23 x 15.4 x 31.7 cm
- Weight: 8.15 kg
- SU/Box: 6 with dividers
- EAN bar code: 3569408005996 (vintage 2018)

Layer

- Number of boxes: 25
- SU/Layer: 25 x 6 = 150

Pallet

- Size: 120 x 80 x 143.4cm
- Weight: 837 kg
- Number of layers: 4
- Boxes/Pallet: 100
- SU/Pallet: 600