



MIGUEL TORRES MACZASSEK
Managing Director

FAMILIA TORRES



GRAN CORONAS 2018

SPAIN | PENEDES

ABOUT THE FAMILY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children – a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties. Familia Torres has a historical connection to Penedès, Conca de Barberà, Priorat, and Costers del Segre, but now its presence extends to vineyards and wineries in preeminent Spanish wine regions – Rioja, Ribera del Duero, Rueda, and Rías Baixas.

ABOUT THE WINE

Produced in DO Penedès, the home of Familia Torres, Gran Coronas represents a monumental turning point in innovation for the family. Miguel A. Torres went against regional norms, planting Cabernet Sauvignon in Penedès in the 1960s, when most plantings were to local white varieties. The wines were well regarded globally and Familia Torres became known for producing Cabernet Sauvignon that could rival the greatest of Bordeaux. Gran Coronas soon become a benchmark wine for the region. By blending Cabernet Sauvignon and Tempranillo, followed by prolonged oak aging, one of the family's finest wines is created.

KEY SELLING POINTS

- Fruit is sourced from the family's 50+ year old vineyards at Mas la Plana estate artfully blended with younger vineyards in the local area
- 12 months aging in 100% French oak welcomes the most aromatic and elegant expression of the varietals
- Familia Torres came in 1st place on Drinks International's 2021 list of Most Admired Wine Brands, while leading the European ranking for the 11th year in a row

TECHNICAL DETAILS

Appellation: DO Penedès | **Varietal Composition:** Cabernet Sauvignon & Tempranillo

Aging: 12 months in French oak (30% new) followed by minimum 12 months in bottle before release

Alcohol: 14.5% | **Total Acidity:** 5.1 g/L



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