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DRS

TORREDEROS

FRIZZANTE

TECHNICAL SHEET

Origin: Torrederos Frizzante is a product made 100% with Verdejo grapes; a grape selected based on a specific maturation in the field to achieve levels of reducing sugars (alcoholic strength) and balanced acidity. The origin of the grape is around the town of Toro, province of Zamora. This product is not covered by any D.O.

Grape: 100% Verdejo.

Soils: Brown earth rich in trace elements of the calcium and magnesium type, with a high concentration of alluvial ridge (very stony).

Harvest: The harvest, mechanized and nocturnal, takes place in mid-September.

Production process: The whole fermentation process is carried out in autoclave tanks (isobaric deposit that does not allow the loss of CO₂ during fermentation) with yeasts selected by us and controlled temperature (16°C).

The fermentation is paralyzed when it reaches 5.5 alcoholic degrees and during the slowdown of it, the final degree reaches 6 degrees of alcohol. A key and difficult point to make by natural means, as it is done in the Torrederos Frizz (with the addition of sulphurous and lowering of temperature).

We clarify it with bentonite, stabilize it by cold and filter it (by 0.45 microns absolute to eliminate any microorganism).

The bottling is done in an Isobaric bottling plant so as not to lose the CO₂ pressure that costs so much to maintain during the whole process.

ANALYSIS

Alcohol: 6,1 % Vol.

Total acidity: 6,9 g/l tartatic acid.

PH: 3,35.

Volatile Acidity: 0,86 g/l acetic acid.

TASTING NOTES:

Vision: greenish tones with steely nuances and presence of a fine pearly.

Nose: typical varietal aromas of the Verdejo on a fresh background with hints of mint.

In mouth: fresh, very expressive, reminiscent of the aromas on the nose and with a very fine and elegant carbon.

RECOMMENDATIONS

Service temperature: 6-8°C.

Pairing: Ideal for the aperitif or any time of the day. Perfectly complements fruit and chocolate desserts.