



MIGUEL TORRES MACZASSEK
Managing Director

FAMILIA TORRES



PURGATORI 2017

SPAIN | DO COSTERS DEL SEGRE

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

The Purgatori estate has 200 ha (494 acres) of organic vineyards, spread over the valley and slopes that climb to 550 meters (1805 ft) at their highest point. The vineyards are very high quality thanks to the extreme continental climate, with a wide temperature variation in summertime. This, combined with the lack of water, favors a slow ripening of the grape, leading to wines with great aromatic intensity.

KEY SELLING POINTS

- The Purgatori estate dates back to 1770 where the monks of the Montserrat abbey carried out their penance
- Purgatori ferments in concrete tanks produced from the sandy soil of the vineyard
- From the estate’s 200 ha under vine, only the best grapes of a selected 50ha plot are used
- 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 Costers del Segre

Varietal Composition: Cariñena, Garnacha and Syrah

Aging: 15-18 months in French oak barrels (30% new) | **Alcohol:** 14.5%



Wine Spectator

“This powerful red has a refined character overall, with a brooding core of plum sauce, dusty earth, black olive and ganache. Sinevy tannins give bold structure, with spice, mineral and wild, Mediterranean herb giving depth to the finish.”

– Gillian Sciaretta, June 2021
2016 Vintage



WILSON DANIELS

SENCE 1978



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