

# FAMILIA TORRES



## PURGATORI 2012

*The Purgatori estate has 200 ha (494 acres) of organic vineyards, of which 50 ha are dedicated to the Purgatori wine. The vineyards spread over the valley and slopes that climb to 600 meters (1,968 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.*

### 2012 VINTAGE NOTES:

The 2012 vintage started out dry with average, even cool, temperatures at the beginning of summer. This changed during the month of August when temperatures rose. The harvest began in early September. The grapes ripened a few days earlier than in previous years, but the quality was excellent.

### VINEYARDS:

**Varietal Composition:** Cariñena, Garnacha and Syrah

**Appellation:** DO Costers del Segre

**Soil:** Very deep, well-drained soils with a moderately fine texture. The soils contain low levels of organic matter and very high levels of calcium.

### VINIFICATION:

**Fermentation:** In stainless steel tanks under controlled temperatures

**Winemaking:** 10-15 days maceration

**Aging:** 15-18 months in French oak barrels (40% new)

### TECHNICAL DETAILS:

**Alcohol:** 14.5%

**pH:** 3.59

**Total Acidity:** 5.3 g/L

### TASTING NOTES:

Beautiful dark cherry red color. Exquisite red forest fruits like raspberry and redcurrant aromas with deep, jammy undertones of cherry. Intense on the palate, with delicate, elegant, fine-grained tannins. A wine of exceptional personality.

