



MAS DE LA ROSA, DOQ PRIORAT — 2019

Originating from Torres family-owned Porrera Vineyard, comprising of 1.86 hectares (4.6 acres) of 80-year-old Garnacha and Cariñena vines. Reaching almost 500 meters (1,640 feet) at the highest point, the vineyard is only accessible by a narrow, winding, unpaved road. The selection of the most prized fruit fro this truly remarkable vineyard casts inspiration for this iconic and limited bottling.

2019 VINTAGE NOTES:

The weather of the 2019 vintage experienced a moderate summer which lead to a longer than average growing season and a gradual fruit maturation. Rainfall was lower than average at the end of winter and at the beginning of the vegetative cycle. The end of June saw a notable heat wave, with four consecutive days of temperatures above 40°C. However, the final stage of grape ripening was superb, largely due to two brief rain events, moderate temperatures, and several days of cool dry winds in September.

VINEYARDS:

Varietal Composition: Garnacha and Cariñena

Appellation: DOQ Priorat

Soil: The vineyard is known as Coster (a Catalan word that denotes a steep slope). The soil is shallow and comprised of only one horizon, with bedrock immediately underneath (about 10–15 cm). It is relatively acidic, with low organic matter derived from weathered llicorella, a type of dark copper-colored laminated rock. The vines spread their roots around the rocky layers in search of moisture, water and nutrients.

VINIFICATION:

Fermentation: In stainless steel tanks under controlled temperatures

Winemaking: 10 days maceration

Aging: 18 months in 1500 litre French oak foudres

TECHNICAL DETAILS:

Alcohol: 14% pH: 3.31

Total Acidity: 5.96 g/L Residual Sugar: 0.7 g/L

TASTING NOTES:

Low yield farming welcomes opulence and fine silken tannins. Ripe summer plum, baked cherry and mulberry depth is integrated with generous and lingering notes of cocoa, vanillin and licorice.

