



GRANS MURALLES 2019

The Grans Muralles vineyard is planted at the foot of the Cistercian Wall that protected the Poblet Monastery during the Mercenary Wars. The unmistakable identity of Grans Muralles is thanks to the stony, slate ground (Licorella) of the region, and the grape varieties believed to be extinct, such as Garró and Querol, using modern viticultural techniques. Together with Cariñena and Monastrell they create the unique spirit of this wine.

2019 VINTAGE NOTES:

Generally speaking, 2019 was a relatively dry year with normal temperatures during the spring, but a warmer-than-usual summer. Rainfall was scarce throughout the growth season, with a dry summer and harvest, but at the end of October, the area experienced a torrential rainstorm that deposited 156 mm in a single day.

Temperatures were normal, with a hot July and early August. By contrast, September and October were mild months, which allowed for the gradual maturation of all varieties.

VINEYARDS:

Varietal Composition: Cariñena, Garnacha, Querol, Monastrell, and Garró

Appellation: DO Conca de Barberà

Soil: Deep rocky soils with layered deposits of Paleozoic slate and granite gravel beds. Swift drainage and low water holding capacity. The mineral-rich soils and limited water supply contribute to the production of wines that display great typicity, concentration and exceptional quality.

VINIFICATION:

Fermentation: In stainless steel under controlled temperatures

Winemaking: 12-18 days maceration

Aging: 18 months in French oak barriques and foudres (finegrained

Tronçais, 50% new barriques and 25% foudres)

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.46

Total Acidity: 5.65 g/L

Residual Sugar: 0.5 g/L

