

FAMILIA TORRES

Desde  1870

PURGATORI 2019

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.

2019 VINTAGE NOTES:

Generally speaking, 2019 was a dry year, with very low precipitation levels throughout the year. That being said, late October saw very heavy rains, accounting for 180 mm of the 377 mm of annual rainfall. In terms of temperature, 2019 was a normal year overall, although June was a very hot month due to a heat wave.

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. 100% Malolactic Fermentation in the barrel.

Winemaking: 7-10 days maceration

Aging: 15-18 months in French oak barrels (30% new)

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.06

Total Acidity: 5.2 g/L

Residual Sugar: 0.5 g/L

TASTING NOTES:

Lovely dark cherry red color. An exquisite aroma of jammy black forest fruit (blueberries) with notes of spices and fascinating undertones of rosemary honey and beeswax. Intense and expressive on the palate, with a velvety mouth feel and delicate, sensuous tannins. Flavorful, long and persistent, the wine possesses abundant qualities and is looking at a wonderful future ahead.



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