

FAMILIA TORRES



MAS DE LA ROSA, DOQ PRIORAT — 2018

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

2018 VINTAGE NOTES:

Overall 2018 was a rainy year with moderate temperatures, which were slightly below average compared to recent years. The growth season was especially rainy in spring and late October. What is notable about the climate conditions is the above average rainfall at the end of winter and the beginning of the vegetative cycle, and the moderately warm temperatures at the end of the vegetative cycle, in spring and early summer. As a result, vegetative growth concluded later than average compared to recent years. In the area of Porrera, the second half of September was sunny without almost no humidity, and so by early October, the grapes were in perfect condition in terms of ripeness and health.

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: 8–9 days maceration

Aging: 16 months in French oak foudres

TECHNICAL DETAILS:

Alcohol: 14.0%

pH: 3.46

Total Acidity: 5.84 g/L

Residual Sugar: 1.3 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.



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