

FAMILIA TORRES



2020 MAS DE LA ROSA DOQ PRIORAT

WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, over 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children — a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

WINE

Originating from a Torres owned vineyard in Porrera which takes its name from this singular vineyard named in honor of Rosa, the rebellious wife of a mid-eighteenth-century former owner. 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.

VINEYARDS

80+ year old single vineyard of 4.5 acres.

WINEMAKING

Fermentation is in small stainless steel tanks then aged in new French oak 1000-liter foudres for 19 months.

VINTAGE NOTES

The climate conditions of this vintage are notable for the much higher-than-average precipitation levels that marked the end of winter and the beginning of the growth season. A warm, wet spring brought the vegetative cycle to a close, followed by a rather dry, hot summer with particularly high temperatures in late August and early September. These springtime conditions caused outbreaks of downy mildew during bloom which affected a significant part of the crop. Weeks later, the vineyards presented signs of secondary downy mildew infection due to rainfall, relatively high humidity, and high temperatures, conditions which are unusual for DOQ Priorat. This reduced crop yields by about 30% across the entire region. Towards the end of September, the area saw two rain events and a drop in temperature, and although the amount of precipitation was not particularly significant, it did mitigate the effects of the drought accumulated throughout the year.

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.

VINEYARD

Region:	Catalunya
Appellation:	Priorat
Soil:	Shallow with bedrock, acidic, with dark copper-colored, laminose rock
Age/Exposure:	1939-1940 Southeast exposure
Eco-Practices:	Regeneratively farmed, Sustainable, Solar

WINEMAKING

Varietals:	Garnacha, Cariñena
Aging:	Aged in new French oak 1000-liter foudres for 19 months

TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.7 g/L
Total Acidity:	5.77 g/L
pH:	3.51