

FAMILIA TORRES



2021 PURGATORI, DO COSTERS DEL SEGRE

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

Purgatori is a tribute to Benedictine monks who utilized this land for both penance and discovery: an extreme climate and a special terroir for a superior wine. In 1770, the Abbey of Montserrat ordered an estate to be built at L'Aranyó, an inhospitable site far from the monastery, in an area known for its extreme climate and harsh living conditions. This is where disobedient friars were sent, who would do their penance by working the land. What they discovered was a terroir with great potential for making an exceptional wine. Legend has it that large barrels would mysteriously disappear. Some said that angels took them to heaven. Since 2012, we have been carrying on the monks' legacy by making a fresh, elegant wine full of personality.

VINEYARDS

The Purgatori estate has 200 ha (494 acres) of organic vineyards in DO Costers del Segre, 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.

VINTAGE NOTES

In general, 2021 had low rainfall, but there was a lot of snowfall in January. This resulted in a total snow deposit of 70 cm in the high-lying areas of the l'Aranyó estate, which was beneficial for the growth of the grapevines. The temperatures were within the normal range, with February being warmer than usual.

WINEMAKING

Alcoholic fermentation in cement and stainless steel tanks. 100% malolactic fermentation in the barrel.

TASTING NOTES

Deeply opaque, intense garnet colour. Expressive, rich, and fruit-laden (blueberry, morello or sour cherry jam) nose with spicy (black pepper) notes and dried fruit (fig, dates, dried plum) undertones that meld with oak-imparted toasty nuances. The palate is light and velvety, delicate rather than nervy, but persistent and pleasant.



VINEYARD

Region:	Catalunya
Appellation:	Costers del Segre
Soil:	Deep, well-drained soils with fine texture. This soil has low organic matter and high calcium content.
Vine Density:	50 hectares
Eco-Practices:	Organic

WINEMAKING

Varietals:	Cariñena and Garnacha
Aging:	100% barrel aging in french oak for 9-12 months (30% new)

TECHNICAL DETAIL

Alcohol:	14.5%
Residual Sugar:	<0.5 g/L
Total Acidity:	4.8 g/L
pH:	3.65