

# FAMILIA TORRES



## 2020 GRANS MURALLES, DO CONCA DE BARBERÀ

### 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

This wine takes its name from the walls that protected the monastery at Poblet during the Mercenary wars. The vineyard is located at the foot of this ancient wall, a site that has been planted to vines since the 13th century. The historic estate lies at 500 meters above sea level, sheltered by the Sierra de Prades, and extends across 32 hectares of which only six are exclusively dedicated to making this extraordinary wine. The unmistakable identity of Grans Muralles is thanks to the story, slate soils of the region (Licorella and Granite), and the grape varieties revived from near extinction, Garró and Querol that are incorporated into the blend. Together with Cariñena, Garnacha and Monastrell, they create the unique spirit of this wine.

### VINEYARDS

The current vineyard was replanted 20 years ago, resurrecting rare varieties thought to be nearly extinct. 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.

### VINTAGE NOTES

January had heavy rainstorms, and the early growing season saw constant rainfall; precipitation levels were above the yearly average for the first half of the year. In contrast, summer had almost no rain, leading to lower crop yields. Although temperatures were higher than usual during the growth and ripening periods, they generally remained within the normal range.

### WINEMAKING

Fermentation started in small stainless steel tanks at a controlled temperature of 24°C for 12 days with low extraction. 18 months in French oak barrels and foudres (Tronçais thin grain, 50% new oak).

### TASTING NOTES

The 2020 Grans Muralles reveals a cherry red, intense depth of color. Delicious aroma of blackberry with sensual notes of dates against a licorice backdrop. The palate reveals a personality-driven wine and the unmistakable character of its variety and its elegant, historical terroir. The subtle, refined tannins stand in contrast to the powerful structure of this great wine: intense, flavorful, with a distinct identity.



### VINEYARD

Region:	Catalunya
Appellation:	Conca de Barberà
Soil:	Slate and gravel
Age/Exposure:	Vines planted 1990 - 1996 N - NE - NW exposure
Elevation:	445 - 470 m
Eco-Practices:	Sustainable, Solar, Regenerative Agriculture

### WINEMAKING

Varietals:	Cariñena, Garnacha, Querol, Monastrell, and Garró
Aging:	18 months in French oak barrels and foudres (Tronçais thin grain, 50% new oak)

### TECHNICAL DETAIL

Alcohol:	14.5%
Residual Sugar:	0.6 g/L
Total Acidity:	5.9 g/L
pH:	3.41