

FAMILIA  
**TORRES**



## GRANS MURALLES 2017

*This wine takes its name from the walls that protected the monastery at Poblet during the Mercenary Wars. The unmistakable identity of Grans Muralles is thanks to the stony, slate ground (Licorella) of the region, and the grape varieties believed to be extinct, such as Garró and Querol, using modern viticultural techniques. Together with Cariñena and Monastrell they create the unique spirit of this wine.*

### 2017 VINTAGE NOTES:

2017 was a year with below-average rainfall, which affected the growth season. Temperatures were normal, although the vegetative cycle was warmer than usual, leading to a cooler ripening period than expected.

### VINEYARDS:

**Varietal Composition:** Garnacha, Cariñena, Querol, Monastrell and Garró

**Appellation:** DO Conca de Barberà

**Soil:** 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.

### VINIFICATION:

**Fermentation:** In stainless steel under controlled temperatures

**Winemaking:** 12-18 days maceration

**Aging:** In new French oak (Tronçais thin grain) for 18 months

### TECHNICAL DETAILS:

**Alcohol:** 14.5%

**pH:** 3.45

**Total Acidity:** 5.88 g/L

**Residual Sugar:** 0.5 g/L

### TASTING NOTES:

This intricate red exudes plush dark fruit with warming shades of baking spice, Madagascan vanilla, anise and dusty earth undertones. Fine grain tannins add depth to this exotic fruit and spice medley. Hallmark characters of the lesser known Querol and Garró grapes provoke rustic layers of bay leaf, balsamic and cracked black peppercorn.



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