

FAMILIA TORRES



PURGATORI 2017

The Purgatori estate has 200 ha (494 acres) of organic vineyards, 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.

2017 VINTAGE NOTES:

Generally speaking, 2017 was a dry year with normal average temperatures. That being said, the flowering period was very warm and rainy, and the final stages of fruit maturation were somewhat cooler than usual due to a slight drop in temperature during the month of September.

VINEYARDS:

Varietal Composition: Cariñena, Garnacha and Syrah

Appellation: DO Costers del Segre

Soil: Very deep, well-drained soils with a moderately fine texture. The soils contain low levels of organic matter and very high levels of calcium.

VINIFICATION:

Fermentation: In stainless steel tanks under controlled temperatures

Winemaking: 8-12 days maceration

Aging: 15-18 months in French oak barrels (30% new)

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.60

Total Acidity: 5.3 g/L

Residual Sugar: 0.5 g/L

TASTING NOTES:

Beautiful dark cherry red color. Exquisite red forest fruits like raspberry and redcurrant aromas with deep, jammy undertones of cherry. Intense on the palate, with delicate, elegant, fine-grained tannins. A wine of exceptional personality.

