

# FAMILIA TORRES



## GRANS MURALLES 2018

*The Grans Muralles vineyard is planted at the foot of the Cistercian Wall that protected the Poblet Monastery during the Mercenary Wars. Vine fruit has been cultivated on the site since the 13th century. The current vineyard was replanted 20 years ago, resurrecting rare varieties thought to be nearly extinct. Hallmark characters of the lesser known Querol and Garró grapes provoke rustic layers of bay leaf, balsamic and cracked black peppercorn.*

### 2018 VINTAGE NOTES:

Generally speaking, 2018 was a very rainy year, especially during the growing season, with torrential rains in mid-October once the harvest had already concluded. Cooler temperatures during the growing season, and a warmer drier summer, resulted in good fruit maturation.

### 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 small temperature controlled stainless steel tanks, under low temperature for slow extraction

**Winemaking:** 12-18 days maceration

**Aging:** In new French oak (Tronçais thin grain, 65% new) for 18 months

### TECHNICAL DETAILS:

**Alcohol:** 14.5%

**pH:** 3.35

**Total Acidity:** 5.8 g/L

**Residual Sugar:** 0.6 g/L

