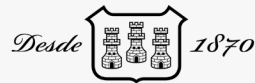


FAMILIA TORRES



PRIORAT

2020 MAS DE LA ROSA, DOQ PRIORAT

WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, more than 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. The family's connection to Priorat dates back to the early 20th century, when the family first sold wines from this legendary region, but its commitment deepened in 1996 with the purchase of 75 hectares in Porrera and El Lloar. In 2008, Familia Torres built a winery in El Lloar, in the heart of Priorat, designed by architect Miquel Espinet with modernity and functionality in mind. Today, the family's land holdings have expanded within the region, with a focus on old vines and extraordinary enclaves.

WINE

Originating from a Torres family-owned vineyard comprising 80-year-old Cariñena and Garnacha vines. Reaching almost 500 meters (1,640 feet) at its highest point, the vineyard is only accessible by a narrow, winding, unpaved road. The selection of the most prized fruit from this truly remarkable vineyard casts inspiration for this iconic and limited bottling.

VINEYARDS

The 4.5 acre Mas de la Rosa vineyard is home to 80+ year old vines of Cariñena and Garnacha. Records show this area has been under vine for over 300 years. Reaching almost 500 meters (1,640 feet) at its highest point, the southeastern facing vineyard is only accessible by a narrow, winding, unpaved road. The conditions are so dry and rugged, impacting yields, therefore it takes nearly 5 vines to produce 1 bottle of this iconic wine.

WINEMAKING

Fermentation is in small stainless steel tanks then aged in new French oak 1000-liter foudres for 19 months.

VINTAGE NOTES

The climate conditions of this vintage are notable for the much higher-than-average precipitation levels that marked the end of winter and the beginning of the growth season. A warm, wet spring brought the vegetative cycle to a close, followed by a rather dry, hot summer with particularly high temperatures in late August and early September. These springtime conditions caused outbreaks of downy mildew during bloom which affected a significant part of the crop. Weeks later, the vineyards presented signs of secondary downy mildew infection due to rainfall, relatively high humidity, and high temperatures, conditions which are unusual for DOQ Priorat. This reduced crop yields by about 30% across the entire region. Towards the end of September, the area saw two rain events and a drop in temperature, and although the amount of precipitation was not particularly significant, it did mitigate the effects of the drought accumulated throughout the year.

TASTING NOTES

Low yield farming welcomes opulence and fine silken tannins. Ripe summer plum, baked cherry and mulberry depth is integrated with generous and lingering notes of cocoa, vanillin and licorice.



VINEYARD

Region:	Catalunya
Appellation:	Porrera; Priorat
Soil:	Shallow with bedrock, acidic, with dark copper-colored, laminose rock
Age/Exposure:	1939-1940 Southeast exposure
Eco-Practices:	Regeneratively farmed, Sustainable, Solar

WINEMAKING

Varietals:	Garnacha, Cariñena
Aging:	Aged in new French oak 1000-liter foudres for 19 months

TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.7 g/L
Total Acidity:	5.77 g/L
pH:	3.51

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