

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

Named after the ancient walls of the Poblet monastery, this wine hails from a vineyard planted since the 13th century at the foot of those fortifications. Located at 500 meters and sheltered by the Sierra de Prades, the 32-hectare estate dedicates just six hectares to Grans Muralles. Its distinct character comes from slate soils (Licorella and granite) and rare, revived grape varieties like Garró and Querol, blended with Cariñena, Garnacha, and Monastrell.

VINEYARDS

Replanted 20 years ago, the vineyard revived rare, nearly extinct varieties. Its deep, rocky soils—rich in Paleozoic slate and granite gravel—offer swift drainage and low water retention. These conditions yield wines of distinct 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