

FAMILIA TORRES



2023 PURGATORI, DO COSTERS DEL SEGRE

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

Purgatori pays tribute to the Benedictine monks once sent to this remote estate at L'Aranyó to do penance by working the land. What they discovered was an exceptional terroir capable of producing distinctive wines. Since 2012, the winery has carried on that legacy with a fresh, elegant wine full of character. Beginning with the 2022 vintage, Purgatori blends Garnacha with the ancestral variety Gonfaus, rediscovered by the winery in 1998 and later planted on the estate.

VINEYARDS

The Purgatori estate has 200 ha (494 acres) of organic vineyards in DO Costers del Segre, 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 between winter and summer. The very best fruit from a 50HA section of the estate is reserved for Purgatori each year.

VINTAGE NOTES

The 2023 vintage was shaped by a notably warm and dry growing season. Temperatures remained above average for nearly the entire year, with July through November averaging 3.6°F above normal and peaking at 5.4°F above average in August and October.

Limited rainfall throughout most of the season concentrated flavors, while moderate precipitation in late spring and early summer helped sustain vine balance. The combination of sustained warmth and drought conditions resulted in fruit with excellent ripeness, concentrated aromatics, rich color, and well-developed tannins.

WINEMAKING

Alcoholic fermentation in cement tanks made from the region's soil and stainless steel tanks. 100% malolactic fermentation in barrel.

TASTING NOTES

Dark cherry in color with garnet highlights, this wine opens with an intense, concentrated nose of forest berries, strawberry jam, cocoa, and hints of dried date. The palate is warm, flavorful, and spicy, with notes of pepper.

VINEYARD

Region:	Catalunya
Appellation:	Costers del Segre
Soil:	Loam with a high calcium carbonate content
Eco-Practices:	Certified Organic; Sustainable; Solar; Regeneratively farmed
Vineyard Size:	50HA (123 acres)

WINEMAKING

Varietals:	Garnacha and Gonfaus
Aging:	100% barrel aging in french oak barrels and foudres for 12 months (20% new)

TECHNICAL DETAIL

Alcohol:	14.5%
Residual Sugar:	0.6 g/L
Total Acidity:	5.2 g/L
pH:	3.52