

PURGATORI 2018

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.

2018 VINTAGE NOTES:

Generally speaking, 2018 was a very rainy year, especially towards the end of the growing season, with abundant rainfall that encouraged the development of downy mildew. Although temperatures fell within normal range overall, the spring was cool and rainy, which delayed bud break and flowering. By contrast, the summer was warm, and the harvest only saw a minor delay.

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. 100% Malolactic Fermentation in the barrel.

Winemaking: 7-10 days maceration

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

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.57

Total Acidity: 5.2 g/L

Residual Sugar: 0.6 g/L

TASTING NOTES:

Beautiful dark cherry red color. An exquisite aroma of jammy black forest fruit (blueberries) with notes of spices and fascinating undertones of rosemary honey and beeswax. On the palate, the wine is full-bodied with velvety extract and sensuous ripe fruit still framed by bright acidity. An extraordinary wine with a long and splendid life ahead.

