

# FAMILIA TORRES



## 2022 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 is a tribute to Benedictine monks who utilized this land for both penance and discovery. In 1770, the Abbey of Montserrat ordered an estate to be built at L'Aranyó, an inhospitable site far from the monastery, in an area known for its harsh living conditions. This is where disobedient friars were sent, who would do their penance by working the land. What they discovered was a terroir with great potential for making an exceptional wine. Legend has it that large wine barrels would mysteriously disappear. Some said that angels took them to heaven. Since 2012, the winery has been carrying on the monk's legacy by making a fresh, elegant wine full of personality. From the 2022 vintage, Purgatori now blends Garnacha with an ancestral varietal, Gonfaus, which the winery rediscovered in 1998 and planted at 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. This, combined with the lack of water, favors a slow ripening of the grape, leading to wines with great aromatic intensity.

### VINTAGE NOTES

The vintage was marked by warm conditions, with above average temperatures and unusually warm nights throughout much of the growing season. A cool spring delayed budbreak, while regular rainfall supported steady vine development. Several intense heatwaves from May through August accelerated ripening, resulting in concentrated fruit and balanced vineyard conditions at harvest.

### WINEMAKING

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

### TASTING NOTES

Cherry-red with garnet hues, this wine shows concentrated ripe red fruit, smoky wood, and toasted notes. The palate is balanced and spicy, with warm black-pepper accents.

### VINEYARD

Region:	Catalunya
Appellation:	Costers del Segre
Soil:	Loam with a high calcium carbonate content
Eco-Practices:	Certified Organic; Sustainable; Solar; Regeneratively farmed

### WINEMAKING

Varietals:	Garnacha and Gonfaus
Aging:	100% barrel aging in french oak barrels and foudres for 9-12 months (20% new)

### TECHNICAL DETAIL

Alcohol:	14.5%
Residual Sugar:	0.6 g/L
Total Acidity:	5.21 g/L
pH:	3.62