

FAMILIA TORRES



2021 GRAN CORONAS RESERVA, DO CATALUNYA

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

Gran Coronas represents a monumental turning point in innovation for the family. Miguel A. Torres went against regional norms, planting Cabernet Sauvignon in Penedès in the 1960s, when most plantings were to local white varieties. The wines were well regarded and Familia Torres became known for producing Cabernet Sauvignon that could rival the greatest of Bordeaux. By blending Cabernet Sauvignon and Tempranillo, followed by prolonged oak aging, one of the family's finest wines is created.

VINEYARDS

Fruit is sourced from the family's 50+ year old vineyards at Mas la Plana estate and artfully blended with younger vineyards in the local area.

VINTAGE NOTES

In the Catalunya region, 2021 was a dry year with very little rainfall during the growth season. The year was marked by highly variable weather, with a mild winter followed by a cool, dry spring and a hot, dry summer punctuated by occasional heat spikes in August. September brought cooler temperatures and abundant rainfall, creating a vintage of balanced ripening despite the seasonal challenges. The resulting red wines are complex, aromatic, and nicely balanced.

WINEMAKING

Fermentation in stainless steel tanks under controlled temperatures. Aged in French oak barrels (30% new) for 12 months.

TASTING NOTES

Deep, opaque dark cherry red. Aromas of ripe fruit, including blueberries and black cherry jam, are complemented by subtle smoky, toasty notes of coffee and hints of peppery spice. The palate is rich and expressive, supported by fully ripe tannins, beautifully rounded through extended ageing.

VINEYARD

Region:	Catalunya
Appellation:	DO Catalunya
Soil:	Moderately to very deep alkaline soils with a high water holding capacity and high limestone content
Eco-Practices:	Sustainable; Solar; Regeneratively Farmed

WINEMAKING

Varietals:	Cabernet Sauvignon and Tempranillo
Aging:	Aged in French oak barrels (30% new) for 12 months, with at least 12 months bottle aging before release.

TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.6 g/L
Total Acidity:	4.9 g/L
pH:	3.58