

# FAMILIA TORRES



## 2022 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

The 2022 vintage saw an early harvest following a warm, dry growing season. A mild winter and warm spring with limited rainfall led into a hot, dry summer that accelerated ripening, producing red wines that are complex and aromatic with good concentration and structure.

### WINEMAKING

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

### TASTING NOTES

Garnet in color, with intense aromas of blackberries and blueberries layered over toasted notes of coffee and nuts. Broad, juicy, and rounded on the palate, with ripe, generous tannins.

### 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:** 0.53 g/L  
**Total Acidity:** 4.8 g/L  
**pH:** 3.66