

PURGATORI 2020

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.

2020 VINTAGE NOTES:

Generally speaking, 2020 was a rainy year overall, with constant rainfall during the early growing season, whereas the summer experienced a period of intense drought. Temperatures were mild throughout the growth season, and although the ripening period was slightly warmer, it still fell within normal range. A frost event in March affected part of the vineyard due to the early onset of bud break as a result of warm temperatures in February.

VINEYARDS:

Varietal Composition: Garnacha and Cariñena

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: 3.51

Total Acidity: 5.5 g/L

Residual Sugar: 0.6 g/L

TASTING NOTES:

Intense, beautiful cherry red color. Seductive floral (red rose) and fruit (black cherry jam) aroma with notes of spices (clove) and exquisite undertones of the Mediterranean terroir (pine, dried fruits). Warm and persistent, with a finish that is more vibrant than long.

