

FAMILIA
TORRES



GRANS MURALLES 2016

The Grans Muralles vineyard is planted at the foot of the Cistercian Wall that protected the Poblet Monastery during the Mercenary Wars. Vine fruit has been cultivated on the site since the 13th century. The current vineyard was replanted 20 years ago, resurrecting rare varieties thought to be nearly extinct. Hallmark characters of the lesser known Querol and Garró grapes provoke rustic layers of bay leaf, balsamic and cracked black peppercorn.

2016 VINTAGE NOTES:

Generally speaking, 2016 received more rainfall than usual, resulting in a year with higher humidity than normal. Temperatures were within normal range throughout the growth season, although fruit maturation saw slightly above-average highs.

VINEYARDS:

Varietal Composition: Garnacha, Cariñena, Querol, Monastrell and Garró

Appellation: DO Conca de Barberà

Soil: Deep rocky soils with layered deposits of Paleozoic slate and granite gravel beds. Swift drainage and low water holding capacity. The mineral-rich soils and limited water supply contribute to the production of wines that display great typicity, concentration and exceptional quality.

VINIFICATION:

Fermentation: In stainless steel under controlled temperatures

Winemaking: 12-18 days maceration

Aging: In new French oak (Tronçais thin grain) for 18 months

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.5

Total Acidity: 5.8 g/L

Residual Sugar: 0.4 g/L

TASTING NOTES:

This intricate red exudes plush dark fruit with warming shades of baking spice, Madagascan vanilla, anise and dusty earth undertones. Fine grain tannins add depth to this exotic fruit and spice medley. Hallmark characters of the lesser known Querol and Garró grapes provoke rustic layers of bay leaf, balsamic and cracked black peppercorn.

