

FAMILIA
TORRES



MAS DE LA ROSA 2016

Originating from a Torres family-owned vineyard comprising 80-year-old Cariñena and Garnacha vines. Reaching almost 500 meters (1,640 feet) at its highest point, the vineyard is only accessible by a narrow, winding, unpaved road. The selection of the most prized fruit from this truly remarkable vineyard casts inspiration for this iconic and limited bottling.

2016 VINTAGE NOTES:

In climatic terms, the year saw a dry winter, a rainy early spring, and very little rain in late spring and summer. Summer temperatures were not excessively high, which allowed for gradual ripening. There was a slight delay in maturation in late August, but very high temperatures during the first week of September accelerated sugar concentration.

VINEYARDS:

Varietal Composition: Garnacha and Cariñena

Appellation: DOQ Priorat

Soil: The vineyard is known as Coster (a Catalan word that denotes a steep slope). The soil is shallow and comprised of only one horizon, with bedrock immediately underneath (about 10–15 cm). It is relatively acidic, with low organic matter derived from weathered llicorella, a type of dark copper-colored laminated rock. The vines spread their roots around the rocky layers in search of moisture, water and nutrients.

VINIFICATION:

Fermentation: In stainless steel tanks under controlled temperatures

Winemaking: 12-14 days maceration

Aging: 16 months in new French oak barrels

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.22

Total Acidity: 6.0 g/L

Residual Sugar: 1.5 g/L

TASTING NOTES:

Low yield farming welcomes opulence and fine silken tannins. Ripe summer plum, baked cherry and mulberry depth is integrated with generous and lingering notes of cocoa, vanillin and licorice.

