

FAMILIA
TORRES



PURGATORI 2016

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.

2016 VINTAGE NOTES:

After a rather mild winter, the vegetative cycle got off to a relatively normal start with warmer temperatures in spring. Temperatures were also mild throughout the summer, with highs that never exceeded 35°C. Winter and spring rainfall contributed to good vine balance. The lack of rain during the summer and harvest season decreased production, but resulted in higher-quality grapes. These dry conditions in September and October, combined with cooler temperatures, benefited the gradual maturation of late-ripening varieties.

VINEYARDS:

Varietal Composition: Cariñena, Garnacha and Syrah

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

Winemaking: 10-15 days maceration

Aging: 15-18 months in French oak barrels (40% new)

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.65

Total Acidity: 5.4 g/L

Residual Sugar: <0.5 g/L

TASTING NOTES:

Extraordinary dark cherry red color, intense violet, Mediterranean thyme and cassis aromas joined by notes of cocoa and spice. Full and intense on the palate, with ripe, velvety and elegant tannins. Flavorful and full bodied, with a characteristic, terroir-imparted hint of graphite minerality.

