

Leyenda de una herencia

GRANS MURALLES

2016

DO: Conca de Barberà

Grape varieties: Garnacha, Cariñena, Querol, Monastrell and Garró

Date grapes picked: From 10 of September to 16 of October (depending variety)

Winemaking:

Number of days of skin contact: 12-18 days

Type of fermentation: In small stainless steel tanks at a temperature of 24°C with slow extraction

Length of alcoholic fermentation: 12 days

Fermentation temperature: 24°C

Ageing: Aged in new French oak (Tronçais thin grain) for 18 months

Bottling month: February of 2019

Technical data:

Alcohol level: 14.5% vol.

pH: 3.50

Total acidity: 5.76 g/L (tartaric a)

Residual sugar: 0.4 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 10-15 years

The following number of bottles have been produced in this vintage:

Standard (75 cl): 7.428

Magnum (150 cl): 285

Jeroboam (300 cl): 31

Vintage comments:

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.

Awards:

- 2017 vintage: 97 points, Decanter Wine Awards 2021
- 2017 vintage: 94 points, 100% Blind Tasted - Andreas Larsson 2021
- 2017 vintage: 94 points, JamesSuckling.com 2021
- 2016 vintage: 94 points, 100% Blind Tasted - Andreas Larsson 2021
- 2016 vintage: 94 points, Wine Enthusiast 2021
- 2016 vintage: 94 points, Wine Spectator 2021
- 2016 vintage: 92 points, VINOUS - Joshua Reynolds 2021
- 2016 vintage: 95 points, Decanter 2020
- 2016 vintage: 90 points, JamesSuckling.com 2020
- 2015 vintage: 95 points, Decanter 2019


Antología.
MIGUEL TORRES
Desde 1878





Year vines planted: 1990-1996

Surface area: 32 ha/79 acres

Elevation: 445 - 470 m

Slope: 0-10%

Orientation: N - NE - NW

Yield: 4.000 - 5.000 Kg/ha

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.

Precipitation:

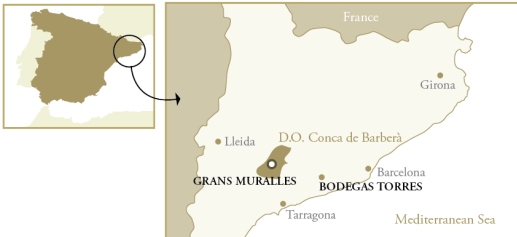
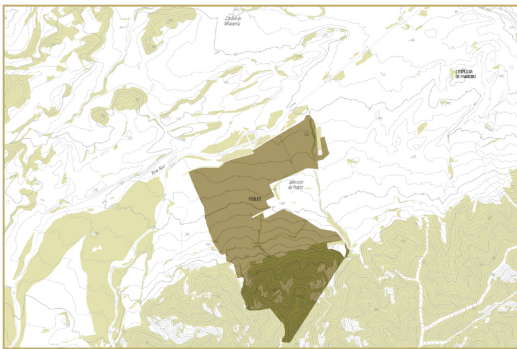
Annual average (historical): 637 mm

Annual total (current vintage): 540 mm

Temperature:

Annual average (historical): 14.2°C

Annual average (current vintage): 13.9°C



Estate of origin: Grans Muralles

Location: Poblet, Conca de Barberà

Story: This wine takes its name from the walls that protected the monastery at Poblet during the Mercenary Wars. The unmistakable identity of Grans Muralles is thanks to the stony, slate ground (Licorella) of the region, and the grape varieties believed to be extinct, such as Garró and Querol, using modern viticultural techniques. Together with Cariñena and Monastrell they create the unique spirit of this wine.