

# Mas de la Rosa

2018

**DOQ:** Priorat

**Grape varieties:** Cariñena and Garnacha

**Date grapes picked:**

Cariñena: From the 17th of October

Garnacha: From the 12th of October

**Winemaking:**

**Number of days of skin contact:** 8-9 days

**Type of fermentation:** In small stainless steel tanks

**Length of alcoholic fermentation:** 7-8 days

**Fermentation temperature:** 24°C

**Ageing:** For 16 months in 1500-litre French oak foudres

**Bottling month:** October of 2020

**Technical data:**

**Alcohol level:** 14% vol.

**pH:** 3.46

**Total acidity:** 5.84 g/L (tartaric a.)

**Residual sugar:** 1.3 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):** 2.020

**Magnum (150 cl):** 100

**Jeroboam (300 cl):** 30

**Vintage comments:**

Overall 2018 was a rainy year with moderate temperatures, which were slightly below average compared to recent years. The growth season was especially rainy in spring and late October. What is notable about the climate conditions is the above average rainfall at the end of winter and the beginning of the vegetative cycle, and the moderately warm temperatures at the end of the vegetative cycle, in spring and early summer. As a result, vegetative growth concluded later than average compared to recent years. In the area of Porrera, the second half of September was sunny without almost no humidity, and so by early October, the grapes were in perfect condition in terms of ripeness and health.

**Awards:**

- 2018 vintage: 96 points, Robert Parker's Wine Advocate 2021
- 2017 vintage: 95 points, Wine Spectator 2021
- 2017 vintage: 94 points, 100% Blind Tasted - Andreas Larsson 2021
- 2017 vintage: 94 points, JamesSuckling.com 2021
- 2017 vintage: 97 points, Decanter 2020
- 2017 vintage: 95 points, Wine Advocate (Luís Gutierrez) 2019
- 2017 vintage: 93 points, JamesSuckling.com 2019
- 2017 vintage: 95 points, Wine Spectator
- 2016 vintage: 97 points, Decanter 2020
- 2016 vintage: 95 points, Decanter 2019

  
*Antología.*  
**MIGUEL TORRES**  
*Desde 1878*





**Year vines planted:** 1939-1940

**Surface area:** 1.86 Has

**Elevation:** 430-480 m

**Slope:** Aprox 30%

**Orientation:** SE

**Yield:** Aprox. 1400 Kg/ha

#### **Soil:**

The vineyard is known as a Coster (a Catalan word for a steep slope). The soil is shallow and has a single horizon with bedrock immediately below (at 10–15 cm). Relatively acidic and with little organic matter, the soil derives from weathered llicorella—dark copper-colored, laminose rock—where the vines' roots find their hold.

#### **Precipitation:**

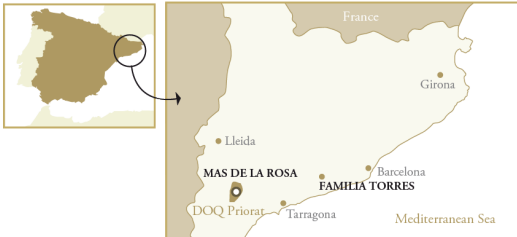
**Annual average (historical):** 509 mm

**Annual total (current vintage):** 886 mm

#### **Temperature:**

**Annual average (historical):** 14.9°C

**Annual average (current vintage):** 14.6°C



**Location:** Porrera - Finca Mas de la Rosa

**Story:** Mas de la Rosa is an old vineyard now owned by Familia Torres. This incomparable Priorat enclave is home to Garnacha Tinta and Cariñena vines that are over 80 years old. The exceptional terroir of Priorat and a selection of the finest grapes have inspired this project, a limited edition of our Priorat icon wine.