

Purgatori

VINTAGE: 2018

TYPE OF WINE: Red wine

DO: Costers del Segre

GRAPE VARIETIES: Cariñena, Garnacha and Syrah

WINEMAKING

Number of days of skin contact: 6-10 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks.
100% malolactic fermentation in the barrel.

Length of alcoholic fermentation: 7-10 days

Fermentation temperature: 22°C

Ageing: 100% barrel aging for 15–18 months (30% new French Nevers oak).

Bottling month: July of 2020

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.57

Total acidity: 5.2 g/L (tartaric a.)

Residual sugar: 0.6 g/L

Allergy advice: Contains sulfites

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

AVAILABLE FORMATS

600 cl, 300 cl, 150 cl and 75 cl

TASTING NOTES

Deep dark cherry red color. A seductive aroma of jammy black forest fruit (blueberries) with notes of spices and fascinating undertones of rosemary honey and beeswax. The palate has plenty of flavour, as though this were a young wine (despite its age) full of life and promise. Full-bodied with velvety extract and sensuous ripe fruit still framed by bright acidity. An extraordinary wine with a long and splendid life ahead.

LEGACY

In 1770 the monks of the Abbey of Montserrat settled in the els Desterrats property as penance. The area was renowned for its harsh climate and tough conditions. Their work: To cultivate the land to provide food for the diocese. Their legacy: The discovery of a new terroir and a fine wine. The legend: Large barrels mysteriously disappeared. Some said that they were taken up to heaven by the angels.



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TERROIR

Surface area

Estate with 200 ha under vine, of which 50 are used to make Purgatori

Soil

Very deep, well-drained soils with a moderately fine texture, where lime trees are prevalent. The surface is not stony or gravelly and is dark yellowish-brown in colour. This soil has a low organic matter content and a very high calcium.

Weather conditions

In general, 2018 was a very rainy year, especially towards the end of the growth season when abundant rainfall encouraged the development of downy mildew.

Although temperatures fell within normal range overall, the spring was cool and rainy, which delayed budbreak and flowering. By contrast, the summer was warm, and the harvest only saw a minor delay.

In short, 2018 was a rainy year with moderate temperatures, except for the summer, which was warm.

Precipitation

Annual total (current vintage): 535 mm

Temperature

Annual average (current vintage): 14.8°C