

Leyenda de una herencia

GRANS MURALLES

2018

DO: Conca de Barberà

Grape varieties: Garnacha, cariñena, querol, monastrell y garró

Date grapes picked: From the 20th of September to 10th 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, 65% new) for 18 months

Bottling month: November of 2020

Technical data:

Alcohol level: 14.5% vol.

pH: 3.35

Total acidity: 5.8 g/L (tartaric a.)

Residual sugar: 0.6 g/L - Internal data -

Allergy advice: Contains sulfites

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

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

Standard (75 cl): 6000

Magnum (150 cl): 172

Jeroboam (300 cl): 21

Vintage comments:

In general, 2018 was a very rainy year, especially during the growth season, with torrential rains in mid-October once the harvest had already concluded. Cooler temperatures during the growth season, and a warmer dry summer, resulted in good fruit maturation and delayed the start of the harvest.

Awards:

- 2018 vintage: 95 points, JamesSuckling.com 2022
- 2017 vintage: 92 points, Wine Spectator 2022
- 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



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:

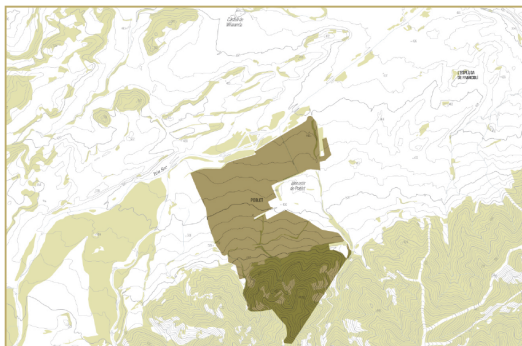
Annual average (historical): 637 mm

Annual total (current vintage): 843 mm

Temperature:

Annual average (historical): 14.2°C

Annual average (current vintage): 14.2°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.

