

Mas de la Rosa

2019

DOQ: Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked:

Cariñena: From the 15th of October

Garnacha: From the 8th of October

Winemaking:

Number of days of skin contact: 10 days

Type of fermentation: In small stainless steel tanks

Length of alcoholic fermentation: 7-8 days

Fermentation temperature: 23°C

Ageing: For 18 months in 1500-litre new French oak foudres

Bottling month: January of 2022

Technical data:

Alcohol level: 14% vol.

pH: 3.31

Total acidity: 5.96 g/L (tartaric a.)

Residual sugar: 0.7 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): 1.564

Magnum (150 cl): 75

Jeroboam (300 cl): 23

Vintage comments:

The 2019 vintage experienced a somewhat longer-than-average growth season and gradual fruit maturation thanks to moderate summer temperatures. In terms of precipitation, rainfall was lower-than-average at the end of winter and the beginning of the vegetative cycle. The end of the cycle was also conditioned by scarce rainfall and high temperatures in the spring and early summer. The end of June saw a notable heat wave, with four consecutive days of temperatures above 40°C and relative humidity below 10%. The final stage of grape ripening was excellent, largely due to two brief rain events, moderate temperatures, and several days of cool dry winds in September.

Awards:

- 2019 vintage: 96 points, JamesSuckling.com 2022
- 2018 vintage: 95 points, JamesSuckling.com 2022
- 2018 vintage: 94 points, Wine Spectator 2022
- 2018 vintage: 96 points, Robert Parker's Wine Advocate 2021
- 2017 vintage: 95 points, Wine Enthusiast 2022
- 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



Antología.
MIGUEL TORRES
Desde 1678





Year vines planted: 1939-1940

Surface area: 1,86 Has

Elevation: 430-480 m

Slope: Aprox 30%

Orientation: SE

Yield: Aprox. 1300 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): 431 mm

Temperature:

Annual average (historical): 14.9°C

Annual average (current vintage): 15.3°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.

