

Purgatori

VINTAGE: 2020

TYPE OF WINE: Red wine

DO: Costers del Segre

GRAPE VARIETIES: Garnacha and cariñena

WINEMAKING

Number of days of skin contact: 7-10 days

Type of fermentation: Alcoholic fermentation in cement and 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: May of 2022

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.51

Total acidity: 5.5 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

Intense, beautiful cherry red colour. Seductive floral (red rose) and fruit (black cherry jam) aroma with notes of spices (clove) and exquisite undertones characteristic of the Mediterranean terroir (pine, carob, dried fruits). Warm and nervy, with a finish that is more vibrant than long.

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

The 2020 vintage was a rainy year overall, with constant rainfall during the early growth season, whereas the summer experienced a period of intense drought. Temperatures were mild throughout the growth season, and although the ripening period was slightly warmer, it still fell within normal range. A frost event in March affected part of the vineyard due to the early onset of budbreak as a result of warm temperatures in February.

Precipitation

Annual total (current vintage): 541 mm

Temperature

Annual average (current vintage): 14.5°C