

Leyenda de una herencia

GRANS MURALLES

2019

DO: Conca de Barberà

Grape varieties: Cariñena, Garnacha, Querol, Monastrell, and Garró

Date grapes picked: 14 September to 13 October (depending on the 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: 18 months in French oak barriques and foudres (fine-grained Tronçais, 50% new barriques and 25% foudres)

Bottling month: August of 2021

Technical data:

Alcohol level: 14.5% vol.

pH: 3.46

Total acidity: 5.65 g/L (tartaric. a)

Residual sugar: 0.5 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): 6.636

Magnum (150 cl): 229

Jeroboam (300 cl): 22

Vintage comments:

Generally speaking, 2019 was a relatively dry year with normal temperatures during the spring, but a warmer-than-usual summer.

Rainfall was scarce throughout the growth season, with a dry summer and harvest, but at the end of October, the area experienced a torrential rainstorm that deposited 156 mm in a single day.

Temperatures were normal, with a hot July and early August. By contrast, September and October were mild months, which allowed for the gradual maturation of all varieties.

Awards:

- 2018 vintage: 95 points, Peñín 2023
- 2018 vintage: 93 points, Wine Spectator 2023
- 2018 vintage: 95 points, JamesSuckling.com 2022
- 2018 vintage: 95 points, Wine Advocate (Luís Gutierrez) 2022
- 2017 vintage: 99 points, Semana Vitivinícola 2023
- 2017 vintage: 98 points, Grupo Gourmets 2022
- 2017 vintage: 98 points, Vivir el vino 365 vinos al año 2022
- 2017 vintage: 97 points, Proensa 2022
- 2017 vintage: 95 points, Peñín 2022
- 2017 vintage: 92 points, Wine Spectator 2022


Antología.
MIGUEL TORRES
Desde 1678





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:

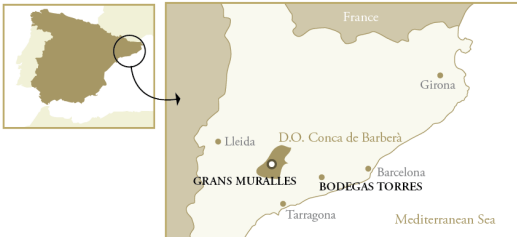
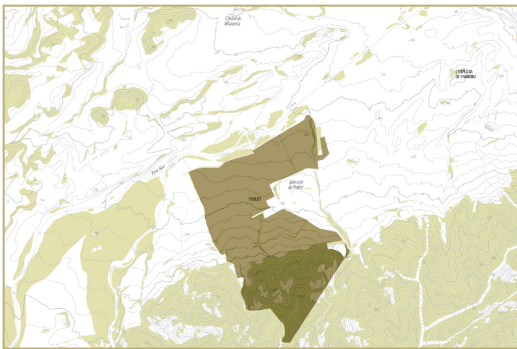
Annual average (historical): 637 mm

Annual total (current vintage): 443 mm

Temperature:

Annual average (historical): 14,2°C

Annual average (current vintage): 14,1°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.