

Mas de la Rosa

2020

DOQ: Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked: 8th of October

Winemaking:

Number of days of skin contact: 11 days

Type of fermentation: In small stainless steel tanks

Length of alcoholic fermentation: 7-8 days

Fermentation temperature: 22°C

Ageing: Aged in new French oak 1000-litre foudres for 19 months.

Bottling month: January of 2023

Technical data:

Alcohol level: 14% vol.

pH: 3.51

Total acidity: 5.77 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): 1078

Magnum (150 cl): 43

Jeroboam (300 cl): 17

Vintage comments:

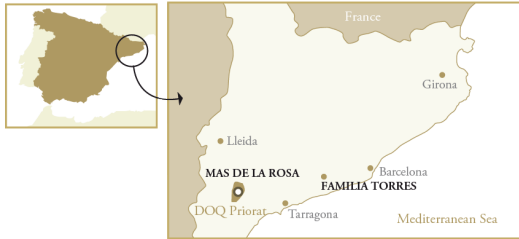
The climate conditions of this vintage are notable for the much higher-than-average precipitation levels that marked the end of winter and the beginning of the growth season. A warm, wet spring brought the vegetative cycle to a close, followed by a rather dry, hot summer with particularly high temperatures in late August and early September. These springtime conditions caused outbreaks of downy mildew during bloom which affected a significant part of the crop. Weeks later, the vineyards presented signs of secondary downy mildew infection due to rainfall, relatively high humidity, and high temperatures, conditions which are unusual for DOQ Priorat. This reduced crop yields by about 30% across the entire region. Towards the end of September, the area saw two rain events and a drop in temperature, and although the amount of precipitation was not particularly significant, it did mitigate the effects of the drought accumulated throughout the year.

Awards:

- 2020 vintage: 95 points, JamesSuckling.com 2023
- 2019 vintage: 95 points, Wine Spectator 2023
- 2019 vintage: 94 points, Peñín 2023
- 2019 vintage: 96+, Wine Advocate (Luís Gutierrez) 2022
- 2019 vintage: 96 points, JamesSuckling.com 2022
- 2018 vintage: 99 points, Grupo Gourmets 2022
- 2018 vintage: 99 points, Proensa 2022


Antología.
MIGUEL TORRES
Desde 1678





Estate of origin: Mas de La Rosa

Location: Porrera

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.

Year vines planted: 1939-1940

Surface area: 1,86 Has

Elevation: 430-480 m

Slope: Aprox 30%

Orientation: SE

Yield: Aprox. 865 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): 770 mm

Temperature:

Annual average (historical): 14,9°C

Annual average (current vintage): 15,4°C