

Purgatori

VINTAGE: 2021

TYPE OF WINE: Red wine organic

DO: Costers del Segre

GRAPE VARIETIES: From the 8th of September

WINEMAKING

Number of days of skin contact: 8-12 days

Type of fermentation: Alcoholic fermentation in cement and stainless steel tanks. 100% malolactic fermentation in the barrel.

Length of alcoholic fermentation: 8-15 days

Fermentation temperature: 22-24°C

Ageing: 100% barrel aging for 9-12 months (30% new French Nevers oak).

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.81

Total acidity: 5.36 g/L (tartaric. a)

Residual sugar: 0.4 g/L - Internal data -

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

Deeply opaque, intense garnet colour. Expressive, rich, and fruit-laden (blueberry, morello or sour cherry jam) nose with spicy (black pepper) notes and dried fruit (fig, dates, dried plum) undertones that meld with oak-imparted toasty nuances. The palate is light and velvety, delicate rather than nervy, but persistent and pleasant.

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

Generally speaking, 2021 saw little rain, although there was significant snowfall in January, depositing a total of 70 cm in the high-lying areas of the l'Aranyò estate, which benefitted the vegetative growth cycle of the grapevines. Temperatures fell within normal range, with a warmer-than-usual month of February.

Precipitation

Annual total (current vintage): 238 mm

Temperature

Annual average (current vintage): 14.5°C

AWARDS

· 91 points, JamesSuckling.com 2023 (Hong Kong)