

VARIETAT RECUPERADA nº 46

Gonfaus

2023

DO: Costers del Segre

Grape variety: Gonfaus

Date grapes picked: From the 12th of September

Winemaking:

Number of days of skin contact: 7 days

Type of fermentation: In stainless steel and concrete tanks

Length of alcoholic fermentation: 14 days

Fermentation temperature: 22°C

Ageing: In second-use French oak barrel for 6 months

Technical data:

Alcohol level: 14,5% vol

pH: 3.4

Total acidity: 6.15 g/L (tartaric a.)

Residual sugar: 0.6 g/L - Internal data

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 10 years

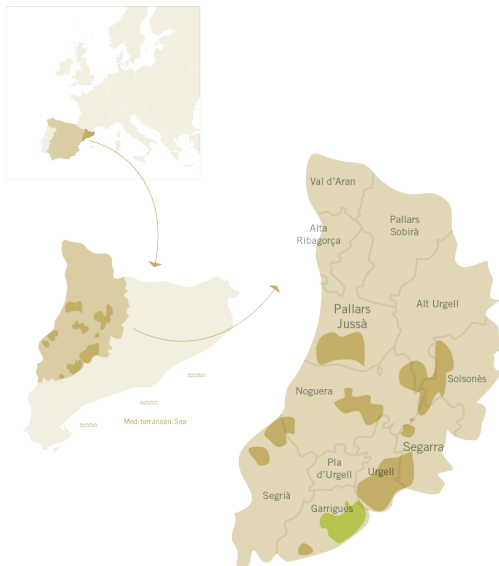
The following number of bottles have been produced in this vintage:

Standard (75 cl): 2525

Vintage comments:

During 2023, temperatures remained above average almost every month. Between July and November, temperatures exceeded the average by 2°C, reaching differences of up to 3°C in August and October. The months of July and August were marked by several heatwave episodes. Precipitation was scarce throughout the year, except in May, June, and July, when slightly more abundant rainfall was recorded. Overall, the year was characterised by predominantly high temperatures and moderate rainfall.





Estate of origin: Purgatori

Location: Juneda, Les Garrigues

Story: For more than 30 years, Familia Torres has been committed to a large-scale project to recover ancestral grape varieties, which were considered lost due to phylloxera during the 19th century. Reviving the winemaking tradition of Catalonia, the fifth generation of Familia Torres looks to the future, seeking authenticity and creating exceptional wines that are truly special due to their uniqueness. The recovered variety Gonfaus was located in 1998 and has adapted particularly well to the Purgatori estate in the Les Garrigues area of Lleida. It is a feminine variety with very low productivity. Its wines present complex aromas of ripe fruits with a slightly spicy background and show well-integrated acidity and good concentration, with mature and sweet tannins.

Year vines planted: From 2004 to 2017

Surface area: 13.2 hectares

Elevation: 330-541 m

Slope: 4-7%

Orientation: N-S

Yield: 5,774 kg/ha

Soil:

Moderately deep clay soils, with a basic pH, moderate water retention capacity, and a very high active limestone content. Good organic matter content

Precipitation:

Annual average (historical): 353 mm

Annual total (current vintage): 257.9 mm

Temperature:

Annual average (historical): 14.4°C

Annual average (current vintage): 15.6°C