

Purgatori

VINTAGE: 2022

TYPE OF WINE: Organic red wine

DO: Costers del Segre

GRAPE VARIETIES: Garnacha and gonaus

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: 80% in barrel and 20% in foudre during 9-12 months (20% new French Nevers oak)

Bottling month: July of 2024

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.62

Total acidity: 5.21 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

AVAILABLE FORMATS

600 cl, 300 cl, 150 cl and 75 cl

TASTING NOTES

Beautiful cherry red colour with garnet highlights. An intense, serious, concentrated nose. Rich fruit notes (red blackberries) with smoky (cane wood) and toasty notes coming through and pleasant sun-dried fruit (date) nuances. Flavourful and balanced with a warm, spicy (black pepper) palate.

LEGACY

In 1770, Benedictine monks settled on the Purgatori estate, a desolate place far from the monastery, known for its severe climate and harsh conditions. The abbey sent disobedient monks here to work the land as penance. But they soon discovered that their lands held the promise of producing a superlative wine. Legend has it that large barrels would disappear mysteriously. According to some, angels carried them up to heaven.



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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

Warm climate conditions with higher-than-usual temperatures and uncommonly warm nights, except for the spring, which was cool and delayed budbreak. April even saw some frost, but this did not impact the vineyard. By contrast, the period between May and August was hit by several severe heat waves. Precipitation was regular throughout the year, without any notable periods of persistent rain.

Precipitation

Annual total (current vintage): 326.4 mm

Temperature

Annual average (current vintage): 15.6°C