Mas de la Rosa

2022

Antología
MIGUEL TORRES
Desde 1559

DOQ: Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked: During the month 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: 22ºC
- Ageing: In new 1,000-litre French oak fudre for 19 months
- Bottling month: April 2025

Technical data:

- Alcohol level: 14% vol.
- pH: 3.36
- Total acidity: 5.9 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):** 935
- **Magnum (150 cl):** 80
- **Jeroboam (300 cl):** 25

Vintage comments:

The harvest was characterised by a cold and very dry winter, with scarce rainfall and precipitation levels below average. At the beginning of the vegetative cycle, there were light but constant showers that allowed for proper flowering and fruit set. Although the rains were few, they occurred at key moments, favouring plant development. Late spring and early summer saw several unusual heatwaves that raised temperatures. In July and August, brief heatwaves alternated with atypical rains that prevented water stress. Ripening was more balanced in high and cool areas. The harvest was good, with only an approximate loss of 10% compared to the average of previous years.

Awards:

- 2022 vintage: 94 points, Wine Spectator 2026
- 2021 vintage: 98 points, Pedro Ballesteros - Club Enologique 2025
- 2021 vintage: 96 points, Wine Enthusiast 2025
- 2021 vintage: 95 points, JamesSuckling.com 2025
- 2021 vintage: 95 points, Wine Spectator 2025
- 2020 vintage: 97 points, Pedro Ballesteros - Club Enologique 2024
- 2020 vintage: 97 points, Vinous 2024







Estate of origin: Mas de La Rosa

Location: Porrera

Story: Mas de la Rosa is an ancient vineyard now owned by Familia Torres. In this incomparable enclave in the Priorat, Garnacha Tinta and Cariñena vines over 80 years old grow. The exceptional terroir of the Priorat and the selection of the most exquisite grapes have served as inspiration for this project, a limited edition of our iconic Priorat wine.

Year vines planted: 1939-1940

Surface area: 1.86 hectares

Elevation: 430-480 m

Slope: Aprox 30%

Orientation: SE

Yield: Approx. 950 kg/ha

Soil:
This vineyard is called "Coster" (a Catalan word meaning steep slope). The soil is shallow, with a single horizon and immediately beneath (around 10-15cm) it is composed of bedrock. It is relatively acidic, with low organic matter content formed by the disintegration of licorella, dark copper-coloured laminated rocks among which the roots of the vines dig in search of moisture, water, and nutrients

Precipitation:
- Annual average (historical): 529 mm
- Annual total (current vintage): 348.8 mm

Temperature:
- Annual average (historical): 15.1ºC
- Annual average (current vintage): 16.6ºC