

Purgatori

VINTAGE: 2017

TYPE OF WINE: Red wine

DO: Costers del Segre

GRAPE VARIETIES: Cariñena, Garnacha and Syrah

WINEMAKING

Number of days of skin contact: 8-12 days

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

Number of days of fermentation: 7-10 days

Fermentation temperature: 22°C

Ageing: 100% barrel aging for 15–18 months (30% new French Nevers oak).

Bottling month: August of 2019

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.6

Total acidity: 5.3 g/L (tartaric a.)

Residual sugar: 0.5 g/L

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 dark cherry red color. Exquisite red forest fruit (raspberry, redcurrant) aroma with deep, jammy undertones of cherry. Intense on the palate, with delicate, elegant, fine-grained tannins. A wine of exceptional personality.

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, 2017 was a dry year with normal average temperatures. That being said, the flowering period was very warm and rainy, and the final stages of fruit maturation were somewhat cooler than usual due to a slight drop in temperature during the month of September.

Precipitation

Annual total (current vintage): 289 mm

Temperature

Annual average (current vintage): 14.6°C

AWARDS

· 90 points, 100% Blind Tasted - Andreas Larsson 2021 (France)