

TORRES



Grans Muralles 1999



Appellation of origin: Conca de Barberà

Single vineyard of: Grans Muralles

Grape varieties:

Monastrell, Garnacha Tinta, Garró, Samsó, Cariñena, 10% Syrah

Area: 32 Has. (79 acres)

Yield per hectare: 3.000 Kgs per hectare (1.33 Tons per acre)
(Only the best grapes are selected)

Length and type of aging:

Aged in new Tronçais French oak barriques (thin grain selection)

Month wine was bottled: July 2002

Number of bottles produced: 12,924 75 cl. bottles and 599 magnums

Technical data:

Alcohol level: 14%

pH: 3.53

Acid level: 5.9 grs/ l. (as tartaric)

Approximate lifespan in a proper cellar: 10-15 years

Formats available: 75 cl, 150 cl.

Tasting notes: (May 2005). Magnificent dark ruby colour. Aroma of great volume and density reminiscent of toasted bread, liquorice and small red fruit jams. Velvety on the palate, with a fleshy texture in which hints of a jammy aroma appear along with cocoa and the spices typical of this vineyard. Well structured tannins indicate a long life for this wine, which should improve considerably in bottle over the next few years.

Winemaker's comments: It has taken over fifteen years to select a unique collection of ancient Catalan grape varieties, some of which had nearly become extinct, and plant them in the noblest of our soils: the "Grans Muralles" single vineyard, situated between the Milmanda Castle and the Poblet Monastery. There, in stony licorella slate soil, nestled in a magical and mountainous land that conceals a rich feudal history, Monastrell, Garnacha Tinta, Garró, Samsó and Cariñena grape varieties are being grown. The name "Grans Muralles" comes from an impressive wall that divides the vineyard and was built in the 16th century by the masters Aloi, Pere de Guines and Jaume Cascall. Still in excellent condition, the old wall frames an outstanding landscape that is protected by the Poblet Trust, established to preserve ancient cultural settings.

Serving suggestions: An ideal accompaniment for typical Mediterranean-style roast and stewed meat dishes made with tomato and pepper sauces or cooked with traditional herbs and spices.