

# Familia Torres Purgatori

FAMILIA  
TORRES

Desde  1870



Garnacha Tinta  
y Gonfaus



COSTERS DEL  
SEGRE



14.5% ABV



## GENERAL INFORMATION

Purgatori is an organic red wine from DO Costers del Segre, crafted by Familia Torres on the historic Purgatori estate in Les Garrigues, Lleida. This estate, dating back to 1770, was originally cultivated by Benedictine monks as penance, revealing a terroir of extraordinary potential despite its extreme climate and challenging conditions.

The vineyards, spread over 200 hectares at three altitudes, are planted with native varieties that ripen slowly thanks to the continental climate, large diurnal temperature swings, and deep, loamy, calcium-rich soils. Purgatori is made from Garnacha Tinta Gonfaus grapes, with fermentation carried out in cement and stainless steel tanks at 22–24 °C, followed by 100% malolactic fermentation in barrel. The wine is aged entirely in oak for 9–12 months, with 30% in new French Nevers oak, producing a balanced and refined red.

Available in 75cl bottles and 1.5L Magnum formats.

## TASTING NOTES

In the glass, Purgatori shows a deep, opaque garnet colour and an expressive, fruit-forward nose featuring blueberry, morello cherry, and sour cherry jam, layered with spicy black pepper, dried fruits, and subtle toasty oak nuances. On the palate, it is delicate, velvety, and persistent, with gentle tannins and a harmonious finish that highlights both freshness and complexity. Ideal for pairing with roasted or stewed meats, game, and rich Mediterranean dishes, Purgatori embodies the legacy of the monks of Montserrat while reflecting the unique terroir of Costers del Segre and the careful craftsmanship of Familia Torres.