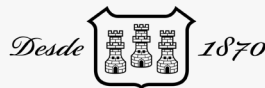


# FAMILIA TORRES



PRIORAT

## 2020 SALMOS, DOQ PRIORAT

### WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, more than 150 years ago, but its roots in Spanish winegrowing date back to the 16th century. Since then, five generations have carried the family business forward. The family's connection to Priorat dates back to the early 20th century, when it first sold wines from this region, but its commitment deepened in 1996 with the purchase of 75 hectares in Porrera and El Lloar. In 2008, Familia Torres built a winery in El Lloar, in the heart of Priorat, and today, the family's land holdings have expanded within the region, with a focus on old vines and high elevation vineyards.

### WINE

Salmos is a tribute to the monks of the Carthusian order who planted the first vines in Priorat in the 12th century. A wine that protects the mysterious heritage of ancient times and wise men. Salmos pays tribute to the two native varietals to the Priorat region and is a blend of solely Cariñena and Garnacha.

### VINEYARDS

Salmos is classified as "Vi de Vila" or wine of the village, as it is sourced solely from the subregion of Porrera. Porrera is one of the coldest, windiest and wettest of the Priorat subregions, known for producing round and concentrated reds that are "fresher" in quality. Soils in Porrera developed from carboniferous slate, characterized by their shallow depth, with rapid drainage and a low capacity for water retention.

### VINTAGE NOTES

The year 2020 experienced extreme precipitation patterns. Notably, January witnessed significant rainfall, followed by substantial and persistent precipitation during the initial growth season. Precipitation in the first half of the year surpassed the annual historical record. In contrast, the summer period saw minimal rainfall, which exacerbated the decline in crop yields. While the early spring exhibited colder conditions, the remainder of the year maintained relatively average temperatures.

### WINEMAKING

Fermentation took place in stainless steel tanks under temperature control and malolactic fermentation, followed by aging in French oak barrels.

### TASTING NOTES

The 2020 Salmos presents a deep, dark cherry red hue. Its bouquet is complex and intense. The palate is greeted with rich fruit notes, reminiscent of raspberry preserves, which harmoniously blend with an array of mature aromas of figs and dried plums. Subtle undertones evoke the essence of coconut and marzipan, adding depth and intrigue. On the palate, it boasts refined and aromatic tannins that persist as the wine develops, showcasing remarkable length. It reveals nuanced notes of toasted oak and cedar.



### VINEYARD

Region:	Catalunya
Appellation:	Priorat
Soil:	Llicorella
Eco-Practices:	Sustainable, solar, regeneratively farmed

### WINEMAKING

Varietals:	55% Cariñena, 45% Garnacha
Aging:	70% aged in French oak (20% new) for 14 months; 30% aged in 30hl French oak foudres

### TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.8 g/L
Total Acidity:	5.5 g/L
pH:	3.35