

FAMILIA
TORRES



SECRET DEL PRIORAT 2020

Secret del Priorat reflects the typicity and diversity of this incredible region, a land of small miracles that happen every day, like the flowers on a lone almond tree in the middle of the vineyard. The magical landscape of Priorat brings us this pleasant, delicate wine in a tribute to the local landscape, with its steep slopes and llicorella slate soils, and its valiant winegrowing, where nature prevails above all else.

2020 VINTAGE NOTES:

The vintage of 2020 experienced a significant amount of rain. During January, the region saw heavy rainfall, and precipitation levels during the first half of the year exceeded the yearly historical record. However, the summer season experienced almost no rainfall, which resulted in lower yields. In terms of temperature, the early spring was cold, and although the growth season and ripening period saw lower-than-usual lows, they were mostly within the normal range.

VINEYARDS:

Varietal Composition: Garnacha, Cariñena, Cabernet Sauvignon, Merlot and Syrah

Appellation: DOQ Priorat

Soil: Shallow soils developed over Carboniferous slate (Paleozoic) that drain swiftly and have a low water holding capacity. Arranged along steep slopes, these soils are responsible for the typicity of Priorat wines.

VINIFICATION:

Fermentation: Maceration and alcoholic fermentation in stainless steel tanks

Winemaking: 10-12 days maceration

Aging: 12 months in second-use French oak

TECHNICAL DETAILS:

Alcohol: 14%

pH: 3.42

Total Acidity: 5.5 g/L

Residual Sugar: 0.7 g/L

TASTING NOTES:

The wine has a dark cherry red color that looks beautiful. Its scent is intense and exciting, with fruity notes that remind you of wild blackberries and ripe undertones such as dates and dried figs. It tastes light and silky on the palate, with very fine tannins that give it a supple backbone.

