

FAMILIA TORRES



2021 PIRENE, DO COSTERS DEL SEGRE

WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, over 150 years ago, but its roots in the winegrowing traditions of Spain date back to the 16th century. Five generations have carried the family business forward, passing on their passion for wine culture from parents to children — a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties.

WINE

Since the 1980's, Familia Torres has been recovering ancestral varieties to restore Catalonia's viticultural heritage and combat climate change. Today, the fifth generation of the Torres family are firm proponents of this project, with the ambition of making unique, exciting wines based on forgotten varieties. Of the more than 50 varieties recovered so far, six have proved extremely promising. The winery has found that some of these varieties, like Pirene from Penedès, not only have great potential for winemaking but are also highly resistant to high temperatures and drought. Pirene is a fresh, elegant red variety that is grown to make this single variety wine in very limited production.

VINEYARDS

Discovered by the Torres family in 2006, Pirene was planted experimentally from 2014–2019 in the Sant Miquel de Tremp vineyard, located at 950 meters in the Catalan Pyrenees—Lleida's highest vineyard site. Its calcareous, well-draining soils and pronounced continental climate with wide temperature swings help preserve the wine's freshness and balance.

VINTAGE NOTES

The 2021 vintage was relatively dry, but early snowfall and occasional rain supported healthy vine growth. While low temperatures persisted through much of the year, a late-August heatwave brought unusually high temperatures, coinciding with the start of harvest.

WINEMAKING

In stainless steel tanks and malolactic fermentation in barrels (50%) and in stainless steel (50%).

TASTING NOTES

Pirene is a deeply pigmented red variety with high tannin levels, lots of red fruit, and a spicy, mineral nuance. The elegant palate reveals surprising texture and finesse, full of flavourful yet fresh fruit.

VINEYARD

Region:	Catalunya
Appellation:	DO Costers del Segre
Soil:	Calcareous clay
Age/Exposure:	Planted from 2014-2019 830-940 metres above sea level
Vineyard Size:	8.7 ha
Vine Density:	1,432 Kg/ha
Eco-Practices:	Sustainable; Solar; Regeneratively farmed

WINEMAKING

Varietals:	Pirene
Aging:	80% of the wine is aged in second-fill barrels and stainless steel for 4 months. The other 20% is aged in second-fill French oak foudres.

TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.6 g/L
Total Acidity:	6.74 g/L
pH:	3.44