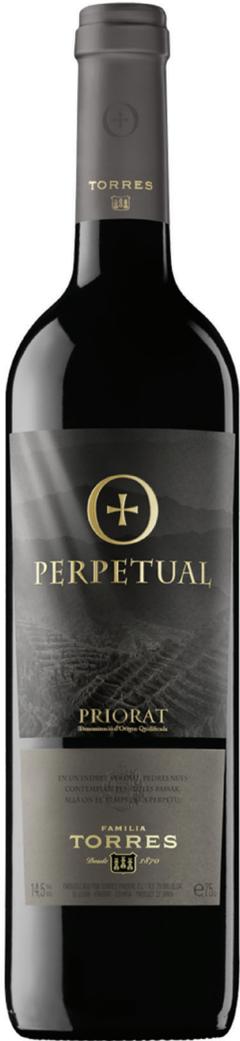


# FAMILIA TORRES



## 2014 PERPETUAL DOQ PRIORAT

### 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

Perpetual is a concentrated wine made from 80- to 100-year-old Garnacha and Cariñena vines grown on steep slopes of llicorella slate. These vines are found in small parcels owned by local winegrowers in different municipalities and altitudes. Perpetual is a tribute to long-lasting Priorat wines, known for their intensity and character.

### VINEYARDS

Perpetual comes from vines over 80 years old planted on llicorella slate slopes, located in five Priorat municipalities – El Lloar, Porrera, Torroja, El Molar, and Bellmunt – in a combination of colder and warmer areas to find a balance that will express the most authentic character of the old vines in the DOQ Priorat appellation.

### VINTAGE NOTES

In general terms, 2014 was a year of mild temperatures with rainfall above the average of the past 10 years. April was a notably rainy month that balanced out a very dry winter, providing sufficient water reserves for correct growth. Summer started off hotter than usual and June was especially hot and dry, accelerating the cycle. July and

August were not particularly hot and temperatures were slightly below average, helping to regulate the correct beginning of the ripening cycle. It hardly rained at all in July and August. September was very rainy, that helped us to produce less concentrated wines that are better balanced in the mouth and have a fresher feel. There was less rain in October and the ripening cycle was completed in perfect conditions.

### WINEMAKING

Fermentation in small stainless steel tanks. Aged in new French oak for 18 months.

### TASTING NOTES

A bold, confident and forthright style that has plenty of chocolate and spiced earth around dark plum and black cherry fruits. Tannins are polished, smooth and sweetly layered.

### VINEYARD

**Region:** Catalunya  
**Appellation:** Priorat  
**Soil:** Shallow soils formed over Carboniferous (Paleozoic) slates.  
**Age/Exposure:** Vines over 80 years old  
Northeast & Southeast exposure

### WINEMAKING

**Varietals:** Garnacha, Cariñena  
**Aging:** Aged in new French oak for 18 months

### TECHNICAL DETAIL

**Alcohol:** 15%  
**Residual Sugar:** 1.7 g/L  
**Total Acidity:** 5.2 g/L  
**pH:** 3.53