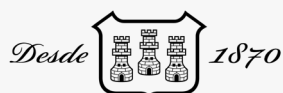


# FAMILIA TORRES



PRIORAT

## 2023 SECRET DEL PRIORAT, DOQ PRIORAT

### WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, more than 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. The family's connection to Priorat dates back to the early 20th century, when the family first sold wines from this legendary 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, designed by architect Miquel Espinet with modernity and functionality in mind. Today, the family's land holdings have expanded within the region, with a focus on old vines and extraordinary enclaves.

### WINE

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. The only Familia Torres Priorat wine which blends together five varietals grown throughout the region including Garnacha, Cariñena, Cabernet Sauvignon, Merlot and Syrah.

### VINEYARDS

Secret del Priorat is sourced from throughout the region of Priorat, in areas with shallow soils developed over Carboniferous slate that drain swiftly and have a low water holding capacity which impart the unique typicity of Priorat wines. The vineyards are arranged across steep slopes with gradient up to 60%!

### VINTAGE NOTES

A warm, dry growing season defined the year, with temperatures consistently above average and notable heatwaves in July and August. Rainfall was limited overall, with a 40% deficit versus average, though timely precipitation in early summer supported healthy vegetative growth. These conditions led to an early, even ripening period, producing fruit with excellent concentration, balance, and purity.

### WINEMAKING

The wine undergoes maceration for 10-12 days in stainless steel tanks followed by an aging in second-fill French oak barrels for 12 months.

### TASTING NOTES

The 2023 Secret del Priorat is dark ruby, luminous, and inviting. The nose is elegant and seductive, with fig jam and clove layered over a toasted backdrop and a delicate twist of orange peel. Flavorful on the palate and framed by fine acidity, it will round out beautifully with further aging in bottle.



### VINEYARD

Region:	Catalunya
Appellation:	Priorat
Soil:	Carboniferous slate (Llicorella)
Eco-Practices:	Sustainable; Solar; Regenerative Agriculture

### WINEMAKING

Varietals:	Garnacha, Cariñena, Cabernet Sauvignon, Merlot and Syrah
Aging:	Aged in second-fill French oak barrels for 12 months

### TECHNICAL DETAIL

Alcohol:	13.5%
Residual Sugar:	< 0.5 g/L
Total Acidity:	5.5 g/L
pH:	3.46

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