

FAMILIA TORRES



PERPETUAL 2018

A wine deep rooted in history reflecting the family's commitment to the region of Priorat. Perpetual is crafted from 80-100 year old Cariñena and Garnacha vineyards. An intense wine, full of character and born to defeat time.

2018 VINTAGE NOTES:

In general, 2018 was a rainy year. Overall, the vintage was slightly lower in temperature in the spring with normal temperatures during the growing and ripening period. This produced fresher wines with moderate alcohol levels and strong varietal character.

VINEYARDS:

Varietal Composition: Cariñena and Garnacha

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: In stainless steel under controlled temperatures

Winemaking: 20-25 days maceration

Aging: For 18 months in Foudres and new French oak barrels

TECHNICAL DETAILS:

Alcohol: 14%

pH: 3.4

Total Acidity: 5.6 g/L

Residual Sugar: 0.9 g/L

TASTING NOTES:

An elegant and harmonious red, displaying characteristics found in only the finest Cariñena and Garnacha blends. The combination of Priorat's llicorella soil and temperate growing conditions yields medium bodied expression with highly approachable phenolic qualities. An exotic blend of ripe forest fruit, Mediterranean herbs, mineral nuances, and toasted holiday spice. An age worthy wine that drinks beautifully today.

