

FAMILIA TORRES



PRIORAT



2022 SALMOS, DOQ PRIORAT

WINERY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, more than 150 years ago, but its roots in Spanish winegrowing date back to the 16th century. Since then, five generations have carried the family business forward. The family's connection to Priorat dates back to the early 20th century, when it first sold wines from this 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, and today, the family's land holdings have expanded within the region, with a focus on old vines and high elevation vineyards.

WINE

Salmos is a tribute to the monks of the Carthusian order who planted the first vines in Priorat in the 12th century. A wine that protects the mysterious heritage of ancient times and wise men. Salmos pays tribute to the two native varieties to the Priorat region and is a blend of solely Cariñena and Garnacha.

VINEYARDS

Salmos is a "Vi de Vila," sourced exclusively from Porrera, one of Priorat's coldest, windiest, and wettest subregions. Known for producing concentrated yet fresh reds, Porrera's shallow, fast-draining carboniferous slate soils have low water retention, contributing to the region's distinct wine profile.

VINTAGE NOTES

The vintage was marked by a cold, notably dry winter with below average rainfall. Early season rains arrived at key moments during the vegetative cycle, supporting healthy flowering, fruit set, and balanced vine development. Late spring and early summer brought several unusual heatwaves, though intermittent rains in July and August helped prevent water stress and maintain balance in the vineyards. Ripening progressed especially well in Porrera's cooler sites, preserving freshness and balance. Overall, the harvest delivered excellent quality with concentrated fruit and freshness, despite yields coming in about 10% below average.

WINEMAKING

Primary and malolactic fermentation took place in stainless steel tanks under temperature control, followed by aging in French oak barrels and foudres.

TASTING NOTES

Dark cherry in color, this wine offers expressive aromas of black cherry jam, violet, and dried date. The palate is velvety, refined, and flavorful, with a finish marked by notes of chocolate and licorice.

VINEYARD

Region:	Catalunya
Appellation:	Priorat
Village:	Porrera
Soil:	Llicorella
Eco-Practices:	Sustainable, solar, regeneratively farmed

WINEMAKING

Varietals:	Cariñena and Garnacha
Aging:	15 months in French oak barrels and foudres (20% new)

TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.5 g/L
Total Acidity:	5.51 g/L
pH:	3.47

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