

FAMILIA
TORRES
Desde  *1870*
PRIORAT

2022 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, Syrah, Cabernet sauvignon and Merlot.

VINEYARDS

Secret del Priorat is sourced from throughout the region of Priorat, in areas with shallow soils developed over Carboniferous slate (Paleozoic) 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

The 2022 vintage saw above-average temperatures with notably warm nights. Severe heatwaves occurred from May to August and rainfall was limited. The end of the growing season was exceptionally dry, leading to excellent harvest conditions and a high-quality vintage.

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 2022 Secret del Priorat shines with a brilliant ruby hue and alluring aromas of rose, clove, and jammy red fruit. On the palate, refined tannins support unfolding layers of clove, coffee, cocoa, eucalyptus, and elegant oak, finishing with a hint of candied orange peel. Finesse and depth come together in this wine, echoing the secrets of the sunlit, stony Priorat soil.



VINEYARD

Region: Catalunya
Appellation: Priorat
Soil: Carboniferous slate (Paleozoic)
Eco-Practices: Sustainable, Solar

WINEMAKING

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

TECHNICAL DETAIL

Alcohol: 13.5%
Residual Sugar: <0.5 g/L
Total Acidity: 4.9 g/L
pH: 3.51