

PERPETUAL 2019

A wine deep rooted in history reflecting the family's commitment to the region of Priorat. Perpetual is crafted from 80-100 year old Garnacha and Cariñena vineyards. The parcels are small and located near several villages of El Priorat. They belong to local winegrowers, but undergo rigorous controls to ensure that the fruit is of the highest quality. Perpetual is a tribute to the well-aging Priorat wines, intense, full of character and born to defeat time.

2019 VINTAGE NOTES:

The 2019 vintage was relatively dry, although sporadic rainfall throughout the growth season contributed to the correct development of the vines. Temperatures fell within normal range, with lows that were somewhat higher than usual, both during the growth season and the ripening period.

VINEYARDS:

Varietal Composition: 80% Cariñena and 20% 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: 9-12 days maceration

Aging: For 18 months in new French oak barrels with thin grain

TECHNICAL DETAILS:

Alcohol: 14%

pH: 3.35

Total Acidity: 5.75 g/L Residual Sugar: 0.8 g/L

