

FAMILIA
TORRES
Desde  *1870*
PRIORAT



2020 COS PERPETUAL, 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

Perpetual is a wine born of time and terrain. The old Garnacha and Cariñena vines are between 80 and 100 years old and grow on steep, rocky slopes. Llicorella (slate) is the essence of this beautifully concentrated wine with great personality. 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.

VINEYARDS

The old Garnacha and Cariñena vines are between 80 and 100 years old and grow on steep, rocky slopes throughout Priorat. Vineyards are located at an elevation of 750 meters. Perpetual holds the "Vinyes Velles" classification which certifies all the vineyards were planted prior to 1945.

VINTAGE NOTES

2020 saw heavy rains early in the year, with above-average precipitation through the first half of the season. Summer, however, was dry, resulting in lower yields. Temperatures were warmer than usual during growth and ripening but remained within normal ranges.

WINEMAKING

Fermentation started in temperature controlled stainless steel tanks with 12-14 days of maceration. Aged 18 months in French oak foudres with a capacity of 10 hl and 20 hl; 40% new and 60% second fill.

TASTING NOTES

An elegant, medium-bodied red showcasing the best of Cariñena and Garnacha. Grown in Priorat's llicorella soils, it offers ripe forest fruit, Mediterranean herbs, mineral notes, and toasted spice. Harmonious and age-worthy, yet ready to enjoy now.

VINEYARD

Region:	Catalunya
Appellation:	Priorat
Sub-regions:	El Lloar, Bellmunt, El Molar, Porrera and Torroja
Soil:	Llicorella (Slate)
Age/Exposure:	Between 80 and 100 years old Northeast - Southeast exposure
Elevation:	250-500m
Vine Density:	Approximately 1.450 kg/ha
Eco-Practices:	Sustainable, Solar, Regenerative Agriculture

WINEMAKING

Varietals:	Garnacha, Cariñena
Aging:	Aged 18 months in French oak foudres with a capacity of 10 hl and 20 hl; 40% new and 60% second fill

TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.9 g/L
Total Acidity:	6.11 g/L
pH:	3.29