



2021 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 2021 vintage was marked by drier-than-usual conditions overall, though the year began with a significant snowfall that helped replenish groundwater reserves. Rainfall throughout the rest of the year was irregular, but timely summer showers supported healthy grape development. However, rains in September slightly impacted the onset of harvest. Temperature patterns remained generally normal, though an unusually warm February prompted early budbreak, which was later tempered by cooler spring weather that slowed vine development.

WINEMAKING

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

TASTING NOTES

Deep dark cherry in color, this wine offers an intense nose of strawberry jam, ripe raspberries, and red berries, layered with Mediterranean herbs, prunes, and dates. The palate is warm and velvety, with fine tannins and lingering notes of pepper, licorice, roasted coffee, and dark chocolate on a slightly bitter finish.

VINEYARD

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

WINEMAKING

Varietals:	Cariñena and Garnacha
Aging:	70% aged in French oak (20% new) for 14 months; 30% aged in 30hl French oak foudres.

TECHNICAL DETAIL

Alcohol:	14%
Residual Sugar:	0.5 g/L
Total Acidity:	5.2 g/L
pH:	3.49