

FAMILIA
TORRES



PRIORAT

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 varietals to the Priorat region and is a blend of solely Cariñena and Garnacha.

VINEYARDS

Salmos is classified as "Vi de Vila" or wine of the village, as it is sourced solely from the subregion of Porrera. Porrera is one of the coldest, windiest and wettest of the Priorat subregions, known for producing round and concentrated reds that are "fresher" in quality. Soils in Porrera developed from carboniferous slate, characterized by their shallow depth, with rapid drainage and a low capacity for water retention.

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

Beautiful dark cherry color. The nose is intense and captivating, offering a generous burst of fruity richness—strawberry jam, ripe raspberries, and vibrant red berries—layered over a background of Mediterranean undergrowth, with hints of rosemary and lavender, alongside the depth of dried fruits like prunes and dates. On the palate, it's warm and deliciously velvety, with very fine tannins that carry through to lingering spicy notes of pepper. The finish is slightly bitter, revealing nuanced touches of liquorice, roasted coffee, and dark chocolate.



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

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