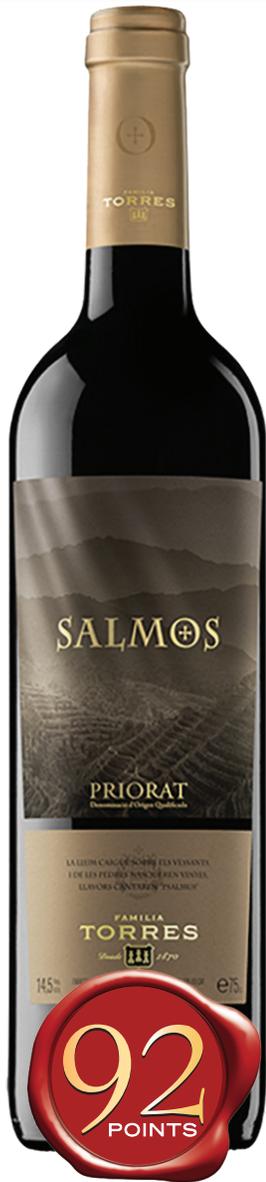




MIGUEL TORRES MACZASSEK
Managing Director

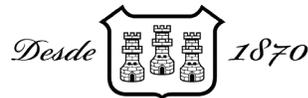


Wine Spectator

“Earthy and mineral notes frame a core of plum and wild herb flavors in this thick red. Firm tannins and balsamic acidity support the dense texture. Subtle, savory and intense. Carignan, Grenache and Syrah. Drink now through 2030. 891 cases imported.”

– TM, October 2019

FAMILIA TORRES



SALMOS 2016

ABOUT THE FAMILY

Familia Torres founded its first winery in Vilafranca del Penedès in 1870, 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 – a passion steeped in respect for land and tradition, and a firm belief in innovation. Today the family focuses on wines from unique vineyards and historical estates, as well as the recovery of ancestral varieties. Familia Torres has a historical connection to Penedès, Conca de Barberà, Priorat, and Costers del Segre, but now its presence extends to vineyards and wineries in preeminent Spanish wine regions – Rioja, Ribera del Duero, Rueda, and Rías Baixas.

ABOUT THE WINE

Salmos [SAL-mohss] is a wine born in the rugged remote countryside of DOQ Priorat. In 1996, the Torres family began planting vineyards on the black slate-like “Licorella” soils of Priorat. This wine is considered a tribute to the Carthusian monks who planted the first grapevines in the region in 1095. The vineyards, planted on steep slopes of shale, undergo extreme changes in temperature between day and night and these natural diurnal variations add to the wine’s complexity and appeal. Cariñena is chosen as the dominant variety, a grape known to capture and express its surrounding terroir. Salmos is intense, lush and provocative. Dark forest fruit, plum and cherry pepper and supported by savory accents and licorice notes.

KEY SELLING POINTS

- Shallow dry soils encourage deep root scavenging, imparting a unique and intense expression of the land with distinctive mineral nuances
- Familia Torres came in third place on Drinks International’s 2020 list of Most Admired Wine Brands, while leading the European ranking for the tenth year in a row
- Since 2008, Familia Torres has taken active steps to combat the climate emergency. Through sustainable innovation and conservation measures the winery has reduced its carbon emissions by over 30%

TECHNICAL DETAILS

Appellation: DOQ Priorat | **Varietal Composition:** Cariñena, Garnacha and Syrah

Aging: 14 months in French oak (25% new)

Alcohol: 14% | **Total Acidity:** 5.4 g/L



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