

FAMILIA
TORRES



PERPETUAL 2017

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. An intense wine, full of character and born to defeat time.

2017 VINTAGE NOTES:

In 2017, temperatures were within normal range throughout the growth season, but showed some variation over time: the first half was warmer—June was particularly hot—but the ripening period was unusually cool due to lower temperatures in September. In terms of total precipitation, the growth season saw little rainfall, and it is worth noting that the ripening period was especially dry.

VINEYARDS:

Varietal Composition: Cariñena and 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: 20-24 days maceration

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

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.44

Total Acidity: 5.48 g/L

Residual Sugar: 0.6 g/L

TASTING NOTES:

An elegant and harmonious red, displaying characteristics found in only the finest Cariñena and Garnacha blends. The combination of Priorat's llicorella soil and temperate growing conditions yields medium bodied expression with highly approachable phenolic qualities. An exotic blend of ripe forest fruit, Mediterranean herbs, mineral nuances, and toasted holiday spice. An age worthy wine that drinks beautifully today.

