

FAMILIA
TORRES



SALMOS 2017

In 1996, the Torres Family began planting vineyards on the black slate-like “Licorella” soils of Priorat. Salmos is considered a tribute to the Carthusian monks who planted the first grapevines in Priorat in 1095.

2017 VINTAGE NOTES:

In 2017, temperatures were within normal range throughout the growth season, but showed some variation across the year: 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:

Soil: Shallow soils developed over Carboniferous (Paleozoic) slates that drain swiftly and have a low water holding capacity. It is precisely these soils, located on steep slopes, that give Priorat wines their typicity.

Varietal Composition: Cariñena, Garnacha and Syrah

Appellation: DOQ Priorat

VINIFICATION:

Fermentation: In stainless steel under controlled temperature for 8-9 days

Winemaking: 12-14 days maceration

Aging: 14 months in French oak (20% new)

Bottling Date: June 2019

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.5

Total Acidity: 5.2 g/L

Residual Sugar: 0.6g/L

TASTING NOTES:

Brilliant ruby red in color with garnet highlights. Astounding rose and black cherry aroma with aromatic herbs such as thyme coming through. Lively and light-bodied on the palate, full of personality, well structured with pleasant tannins and a streak of acidity that promises a long future.

