

FAMILIA
TORRES



SALMOS 2018

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.

2018 VINTAGE NOTES:

Generally speaking, 2018 was a rainy year. The growing cycle had rainfalls that accounted for more than 50% above average, especially in spring and October. On the other hand, spring time had temperatures that were slightly lower and remained within a normal range during the rest of the growing cycle and ripening period. In summary, 2018 was a rainy year with normal temperatures and a summer that was not excessively warm.

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

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: February 2021

TECHNICAL DETAILS:

Alcohol: 14%

pH: 3.42

Total Acidity: 5.3 g/L

Residual Sugar: 0.8 g/L

TASTING NOTES:

Impressive dark cherry red color with great depth. Seductive floral and dark fruits (cassis, blackberry jam) aromas with undertones of Mediterranean woodland (eucalyptus) and spices (white pepper). Delicate, yet flavorful on the palate with a backbone of very fine-grained tannins and an elegant persistence that culminates — true to its name — in a chorus of aromas and flavors.

