

SALMOS 2019

Salmos originates in a beautiful, hidden land. The vineyards, planted on steep shale (licorella slate) slopes, are subjected to significant variations in temperature between night and day. These natural challenges contribute to the allure of this wine. Salmos is a tribute to the monks of the Carthusian order who planted the first vines in Priorat. A wine that protects the mysterious heritage of ancient times and wise men.

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.

2019 VINTAGE NOTES:

The 2019 vintage was relatively dry, although sporadic rainfall throughout the growth season contributed to the correct development of the vines. Temperatures fell within normal range, with lows that were somewhat higher than usual, both during the growth season and the ripening period.

VINEYARDS:

Soil: Soils developed from carboniferous slate (Palaeozoic), characterized by being shallow, with rapid drainage and a low capacity for water retention. These soils on steep slopes are what give Priorat wines their typical identity.

Varietal Composition: Cariñena & Garnacha

Appellation: DOQ Priorat

VINIFICATION:

Fermentation: In stainless steel tanks under temperature control and malolactic fermentation in French oak barrels for 8-9 days

Aging: 70% aged in French oak (20% new) for 16 months; 30% aged in French oak foudres

with a capacity of 30 hl.

Bottling Date: February 2022

TECHNICAL DETAILS:

Alcohol: 14% pH: 3.27

Total Acidity: 5.3 g/L Residual Sugar: 0.9 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.

