

FAMILIA
TORRES



PERPETUAL 2015

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.

2015 VINTAGE NOTES:

In 2015, the month of July in Priorat was particularly hot, which brought veraison forward slightly and accelerated the onset of the maturation process. Milder temperatures in August and September, along with a moderate amount of rainfall in June and July, helped stabilize the maturation.

VINEYARDS:

Varietal Composition: 80% Cariñena and 20% 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: 28-32 days maceration

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

TECHNICAL DETAILS:

Alcohol: 14.5%

pH: 3.40

Total Acidity: 5.7 g/L

Residual Sugar: 0.5 g/L

