Leyenda de una herencia

PERPETUAL

2017

DO: Qualificada Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked: From September 23 to October 11 according to area and variety

Winemaking:

Number of days of skin contact: 20-24 days

Type of fermentation: In temperature-controlled stainless steel

tanks

Length of alcoholic fermentation: 9-12 days

Fermentation temperature: 26-27°C

Ageing: Aged for 18 months in new French oak barrels of thin

grain

Bottling month: July 2019

Technical data:

Alcohol level: 14.5% vol.

pH: 3.44

Total acidity: 5.48 g/L (tartaric acid)
Residual sugar: 0.6 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential

for the next: 10-15 years

The following number of bottles have been produced in this vintage:

Standard (75 cl): 18.977 Magnum (150 cl): 250 Jeroboam (300 cl): 75



Vintage comments:

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.

Awards:

· 2018 vintage: 97 points, Grupo Gourmets 2022

· 2018 vintage: 93 points, Peñín 2022

· 2018 vintage: 93 points, JamesSuckling.com 2021

· 2018 vintage: 93 points, Robert Parker's Wine Advocate 2021

· 2018 vintage: 90 points, Decanter Wine Awards 2021

 \cdot 2017 vintage: 97 points, Grupo Gourmets 2021

· 2017 vintage: 97 points, Proensa 2021

· 2017 vintage: 97 points, Semana Vitivinícola 2021

 \cdot 2017 vintage: 96 points, Vivir el vino 365 vinos al año 2021

· 2017 vintage: 94 points, VINOUS - Joshua Raynolds 2021









Origin of the grapes: El Lloar, Bellmunt, El Molar, Porrera and Torroja

Location: Priorat

Story: Perpetual is a wine born of time and terrain. The old Garnacha and Cariñena vines are between 80 and 100 years old and grow on steep, rocky slopes. Llicorella (slate) is the essence of this beautifully concentrated wine with great personality. The parcels are small and located near several villages of El Priorat. They belong to local winegrowers, but undergo rigorous controls to ensure that the fruit is of the highest quality. Perpetual is a tribute to the well-aging Priorat wines, intense, full of character and born to defeat time.

Year vines planted: Vineyards between 80 and 100

Elevation: 250-500 m

Slope: 20-30%

Orientation: NE- SE

Yield: Aproximately 1,450 kg/ha

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.

Precipitation:

Annual average (historical): 509 mm Annual total (current vintage): 381 mm

Temperature:

Annual average (historical): 14.9°C Annual average (current vintage): 15.3°C