

SALMOS

VINTAGE: 2017

TYPE OF WINE: Red wine

DO: Qualificada Priorat

GRAPE VARIETIES: Cariñena, Garnacha and Syrah

WINEMAKING

Number of days of skin contact: 12-14 days

Type of fermentation: In stainless steel tanks under temperature control and malolactic fermentation in French oak barrels

Length of alcoholic fermentation: 8-9 days

Fermentation temperature: 24-25°C

Ageing: During 14 months in French oak (20% new)

Bottling month: June of 2019

TECHNICAL DATA

Alcohol level: 14.5% vol.

pH: 3.50

Total acidity: 5.2 g/L (tartarico a.)

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: 8-10 years

AVAILABLE FORMATS

300 cl, 150 cl and 75 cl

TASTING NOTES

Brilliant ruby red color with garnet highlights. Astounding floral (confected rose) and fruit (black cherry) aroma with aromatic herbs (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 good future.

SERVING SUGGESTIONS

A great match for wild game and red meat. Pairs beautifully with Lamb and roasts. Serve at 16–18°C.

LEGACY

Salmos is born in a beautiful remote land. The vineyards, planted on slopes of shale (“licorella” stone), undergo extreme changes in temperature between day and night and these natural vicissitudes add to the wine’s appeal. Salmos is a tribute to the Carthusian monks who planted the first grapevines in the Priorat. The wine holds the mysterious legacy of ancient times and wise men.



SALMOS

TERROIR

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.

Weather conditions

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

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

AWARDS

- 92 points, 100% Blind Tasted - Andreas Larsson 2021 (France)
- 92 points, VINOUS - Joshua Reynolds 2021 (USA)
- 92 points, Wine Spectator 2021 (USA)
- 93 points, JamesSuckling.com 2020 (USA)
- 90 points, Wine Advocate (Luís Gutierrez) 2019 (USA)