

# VARIETAT RECUPERADA nº 32

*Pirene*

2020

**Grape variety:** Pirene

**Date grapes picked:** From the 15th of October

**Winemaking:**

**Number of days of skin contact:** 5 days

**Type of fermentation:** Alcoholic fermentation in stainless steel tanks and 100% malolactic fermentation in barrels

**Length of alcoholic fermentation:** 10 days

**Fermentation temperature:** 22°C

**Ageing:** In second year French oak barrels for 4 months and in stainless Steel tanks

**Bottling month:** March of 2022

**Technical data:**

**Alcohol level:** 14% vol.

**pH:** 3.43

**Total acidity:** 6.56 g/L (tartaric 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:** 10 years

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

**Standard (75 cl):** 1241

**Vintage comments:**

The first half of 2020 was rainy, with a stretch of significant drought during the ripening period that affected the yield. There was also a hailstorm in July that affected part of the vineyard. As for temperatures, the lows were higher during much of the year. February was warm, followed by a cold March and April, as well as June, when temperatures were below the historical average.

FAMILIA  
**TORRES**  
Desde  1870





**Year vines planted:** 2014-2019

**Surface area:** 8.7 Has

**Elevation:** 830-940 m

**Slope:** 10-15%

**Orientation:** SE - SO

**Yield:** 1.603 Kg/ha (first year of production)

**Soil:**

The calcareous soils contain an abundance of aggregates that allow for healthy root system development

**Precipitation:**

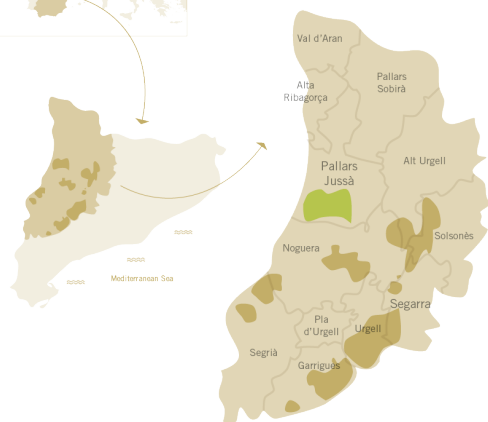
Annual average (historical): 679 mm

Annual total (current vintage): 799 mm

**Temperature:**

Annual average (historical): 13.3°C

Annual average (current vintage): 13.3°C



**Location:** Sant Miquel de Tremp

**Story:** For over 30 years, Familia Torres has pursued an ambitious project: the recovery of ancestral varieties long believed to have been lost to phylloxera during the 19th century. In restoring part of Catalonia's viticultural tradition, the fifth generation of Familia Torres looks toward the future, seeking authenticity and producing exceptional wines with a uniqueness that makes them truly special.

Pirene, one of the recovered varieties, now grows in the vineyards Familia Torres has in Tremp (Lleida), at 950 metres above sea level. It is a deeply pigmented red variety with high tannin levels, lots of red fruit, and a spicy, mineral nuance. The elegant palate reveals surprising texture and finesse, full of flavourful yet fresh fruit.