

Leyenda de una herencia

PERPETUAL

2018

DO: Qualificada Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked: From the 6th to 17th of October according to area and variety

Winemaking:

Number of days of skin contact: 20-25 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 fudres and new French oak barrels of thin grain

Bottling month: July of 2020

Technical data:

Alcohol level: 14% vol.

pH: 3.4

Total acidity: 5.6 g/L (tartaric a.)

Residual sugar: 0.9 g/L

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:

2018 was a rainy year in general. The growing cycle was also rainy, more than 50% above average, especially in spring and in October. On the other hand, overall, 2018 was a year of slightly lower temperatures in spring and normal temperatures during the rest of the growing cycle and ripening period. In summary, 2018 was a rainy year with normal temperatures and a summer that was not excessively warm.

Awards:

- 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
- 2018 vintage: 93 points, Wine Advocate (Luís Gutierrez) 2020
- 2017 vintage: 94 points, VINOUS - Joshua Raynolds 2021
- 2017 vintage: 92+ points, Robert Parker's Wine Advocate 2021
- 2017 vintage: 91 points, Wine Spectator 2021
- 2017 vintage: 93 points, JamesSuckling.com 2020
- 2017 vintage: 92+, Wine Advocate (Luís Gutierrez) 2020
- 2016 vintage: 93 points, VINOUS - Joshua Raynolds 2021

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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:

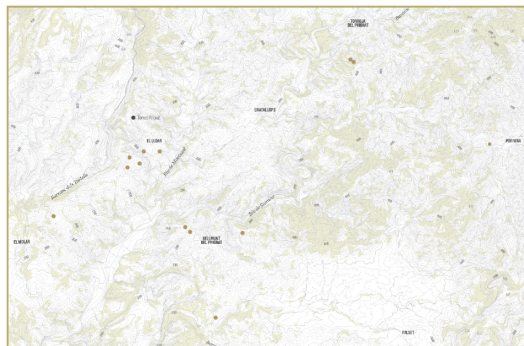
Annual average (historical): 509 mm

Annual total (current vintage): 886 mm

Temperature:

Annual average (historical): 14.9°C

Annual average (current vintage): 14.6°C



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.

