

SALMOS

VINTAGE: 2018

TYPE OF WINE: Red wine

DO: Qualificada Priorat

GRAPE VARIETIES: Cariñena and garnacha

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: 14 months in French oak barrels (20% new)

Bottling month: February of 2021

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.42

Total acidity: 5.3 g/L (tartaric a.)

Residual sugar: 0.8 g/L

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

Impressive dark cherry red colour with great depth. Seductive floral and fruit (cassis, blackberry jam) aromas with undertones of Mediterranean woodland (eucalyptus) and spices (white pepper). Delicate yet flavourful on the palate with a backbone of very fine-grained tannins and an elegant persistence that culminates — true to its name — in a chorus of aromas and flavours.

SERVING SUGGESTIONS

Game dishes and roasted vegetables. Pairs particularly well with lamb and roasted meats. Serve between 16°C and 18°C.

LEGACY

Salmos originates in a beautiful, hidden land. The vineyards, planted on steep shale (llicorella slate) slopes, are subjected to significant variations in temperature between night and day. These natural challenges contribute to the allure of this wine.

Salmos is a tribute to the monks of the Carthusian order who planted the first vines in Priorat. A wine that protects the mysterious heritage of ancient times and wise men.



SALMOS

TERROIR

Soil

Soils developed from carboniferous slate (Palaeozoic), characterized by being shallow, with rapid drainage and a low capacity for water retention. These soils on steep slopes are what give Priorat wines their typical identity.

Weather conditions

2018 was a rainy year in general. The growing cycle was also rainy, more than 50% above average, especially in spring and October. Temperatures were slightly lower in spring, on the other hand, and remained within a normal range 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.

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

AWARDS

- Gold Medal, Berlin Wine Trophy 2021 (Germany)
- 91 points, 100% Blind Tasted - Andreas Larsson 2021 (France)