

PERPETUAL

2020

DO: Qualificada Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked: 18 September to 5 October, depending on the area and variety

Winemaking:

Number of days of skin contact: 12-14 days

Type of fermentation: In temperature-controlled stainless steel tanks

Length of alcoholic fermentation: Approximately 1 week

Fermentation temperature: 25-26°C

Ageing: 18 months in French oak foudres with a capacity of 10 hl and 20 hl; 40% new and 60% second fill.

Bottling month: September of 2022

Technical data:

Alcohol level: 14% vol.

pH: 3.29

Total acidity: 6.11 g/L (tartaric. a)

Residual sugar: 0.9 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): 10,236

Magnum (150 cl): 133

Jeroboam (300 cl): 41

Vintage comments:

2020 was a very rainy year. January experienced torrential rainstorms, and the first part of the growth season saw abundant, constant rainfall (precipitation levels exceeded the yearly historical average during the first half of the year). By contrast, summer received almost no precipitation whatsoever, which accentuated the decrease in crop yields. As far as temperatures are concerned, early spring was cold. Although lows were higher than usual during the growth season and ripening period, temperatures generally fell within normal range.

Awards:

- 2019 vintage: 94 points, JamesSuckling.com 2023
- 2019 vintage: 93 points, Peñín 2023
- 2019 vintage: 94 points, Wine Advocate (Luís Gutierrez) 2022
- 2018 vintage: 93 points, Wine Spectator 2023
- 2018 vintage: 09.49 points, Vins de Catalunya 2023
- 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





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 years old

Elevation: 250-500 m

Slope: 20-30%

Orientation: NE- SE

Yield: Approximately 1.450 kg/ha

Soil:

The soils evolved from Carboniferous (Paleozoic) slate and are shallow, rapidly draining, and have a low water holding capacity. Found along high slopes, these soils are responsible for the typicity of Priorat wines.

Precipitation:

Annual average (historical): 509 mm

Annual total (current vintage): 770 mm

Temperature:

Annual average (historical): 14.9°C

Annual average (current vintage): 15.4°C