

VARIETAT RECUPERADA nº 32

Pirene

2021

Grape variety: Pirene

Date grapes picked: From the 20th of October

Winemaking:

Number of days of skin contact: 5 days

Type of fermentation: Alcoholic fermentation in stainless steel tanks and malolactic fermentation in barrels (50%) and in stainless steel (50%).

Length of alcoholic fermentation: 10 days

Fermentation temperature: 22°C

Ageing: 80% of the wine is aged in second-fill barrels and stainless steel for 4 months. The other 20% is aged in second-fill French oak foudres.

Bottling month: February of 2023

Technical data:

Alcohol level: 14% vol.

pH: 3.44

Total acidity: 6.74 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): 2,600

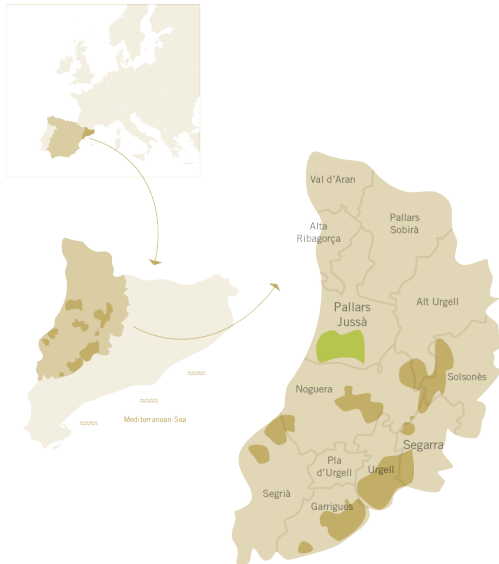
Vintage comments:

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.

Awards:

- 2020 vintage: 96 points, Wine Enthusiast 2023
- 2019 vintage: 96 points, Wine Enthusiast 2022
- 2019 vintage: 93 points, Wine Advocate (Luís Gutierrez) 2022





Estate of origin: Sant Miquel

Location: Tremp, Pre-Pyrenees

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 vinicultural 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.

Year vines planted: 2014-2019

Surface area: 8.7 Has

Elevation: 830-940 m

Slope: 10-15%

Orientation: SE - SO

Yield: 1,432 Kg/ha

Soil:

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

Weather conditions:

The 2021 vintage was a relatively dry year, but a significant amount of snow at the beginning of the year allowed the vines to develop correctly during the growth season. This fact, along with sporadic precipitation during the rest of the season, contributed to the normal development of the vines. In terms of temperature, the lows were lower than usual throughout much of the year, but the highs were significantly higher than normal, with a heat wave at the end of August coinciding with the beginning of the harvest.

Precipitation:

Annual average (historical): 679 mm

Annual total (current vintage): 436 mm

Temperature:

Annual average (historical): 13.3°C

Annual average (current vintage): 13.5°C