

VARIETAT RECUPERADA nº 32

Pirene

2022

Grape variety: Pirene

Date grapes picked: From the 29th of September

Winemaking:

Number of days of skin contact: 6 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: 14 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.

Technical data:

Alcohol level: 13.87% vol.

pH: 3.30

Total acidity: 6.33 g/L (tartaric. a)

Residual sugar: 0.5 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): 3022

Vintage comments:

Temperatures throughout 2022 were much higher than normal, except for the spring, which was cooler. Nighttime temperatures were high, and there were several intense heat waves from May to August. The end of the year was very warm with minimum temperatures that almost reached the historical average.

Precipitation levels were regular throughout the year with a relatively rainy start and end to the growth season.

Awards:

- 2021 vintage: 95 points, Grupo Gourmets 2024
- 2020 vintage: 96 points, Wine Enthusiast 2023
- 2019 vintage: 96 points, Wine Enthusiast 2022
- 2019 vintage: 93 points, Wine Advocate (Luís Gutierrez) 2022

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: 2.105 Kg/ha

Soil:

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

Precipitation:

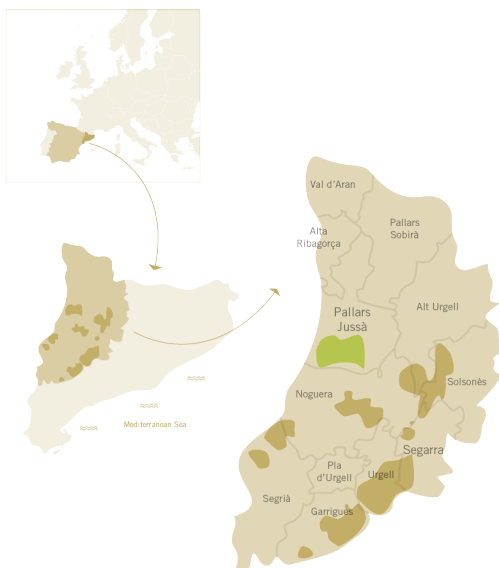
Annual average (historical): 679 mm

Annual total (current vintage): 712.6 mm

Temperature:

Annual average (historical): 13.3°C

Annual average (current vintage): 14.6°C



Estate of origin: Sant Miquel

Location: Tremp, Prepirineo

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.