

SALMOS

VINTAGE: 2020

TYPE OF WINE: Red wine

DO: Qualificada Priorat

GRAPE VARIETIES: Cariñena and Garnacha

WINEMAKING

Number of days of skin contact: 11-12 days

Type of fermentation: In stainless steel tanks under temperature control and malolactic fermentation in French oak barrels.

Length of alcoholic fermentation: 1 week approximately

Fermentation temperature: 24-25°C

Ageing: 70% aged in French oak (20% new) for 16 months; 30% aged in French oak foudres with a capacity of 30 hl.

Bottling month: July of 2022

TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.35

Total acidity: 5.5 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

Lovely dark cherry red colour. A fascinating, intense nose. Rich fruit (raspberry jam) intermingles with an array of mature aromas (figs, dried plums) and undertones reminiscent of coconut and marzipan (almonds). Seductive on the palate, with exquisitely fine and fragrant tannins that linger as the wine unfolds with great length, revealing toasty and noble wood (oak, cedar) nuances.

SERVING SUGGESTIONS

Pairs very well with game, roasted lamb, and grilled vegetables. Recipes for slow-cooked deer, wild boar, and hare make for an outstanding match. Also well worth trying in combination with mature sheep cheeses like Manchego. Serve at 16-18°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

2020 was a very rainy year. Noteworthy events included torrential rains in January, along with strong and consistent rainfall during the first part of the growth season (precipitation levels during the first half of the year exceeded the annual historical record). By contrast, the summer received almost no precipitation at all, which accentuated the decrease in crop yields. As for temperatures, the early spring was cold, but otherwise they could be considered normal, although lows were higher than usual during the growth season and fruit maturation.

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

AWARDS

- 93 points, Vivir el vino 365 vinos al año 2024 (Spain)
- 92 points, Proensa 2024 (Spain)