

PERPETUAL

2021

DO: Qualificada Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked: From the 27th of September to the 15th of October, depending on the zone and variety

Winemaking:

Number of days of skin contact: 12-14 days

Type of fermentation: In stainless steel tank under temperature control

Length of alcoholic fermentation: Approximately 1 week

Fermentation temperature: 25-26°C

Ageing: For 18 months in French oak fudres with a capacity of 10 hl and 20 hl. 40% new and 60% second year.

Bottling month: August 2023

Technical data:

Alcohol level: 14% vol.

pH: 3.35

Total acidity: 5.87 g/L (tartaric a.)

Residual sugar: 0.4 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): 16.886

Magnum (150 cl): 226

Jeroboam (300 cl): 66

Vintage comments:

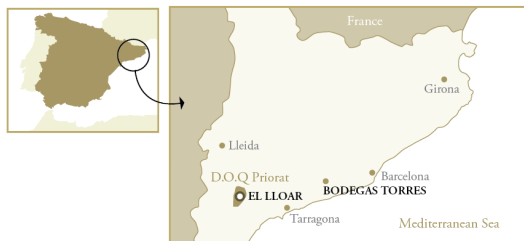
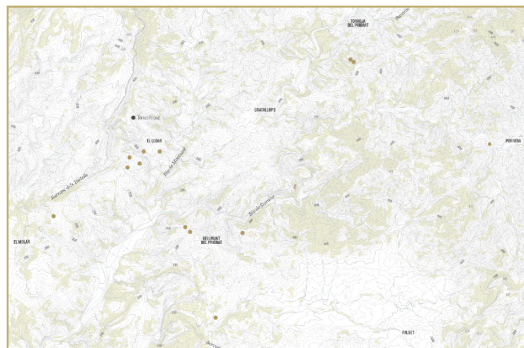
The year 2021 was drier than usual, but it began with a heavy snowfall that replenished the groundwater layers. The rest of the year saw a lot of irregularity in rainfall. The summer rains favoured the good development of the grape and those in September slightly influenced the start of the harvest.

On the other hand, 2021 had normal temperatures, although a warmer-than-usual February advanced bud break, which was later slowed down by cooler temperatures during the spring.

Awards:

- 2020 vintage: 96 points, Proensa 2025
- 2020 vintage: 94 points, Hudín 2025
- 2020 vintage: 94 points, Wine Enthusiast 2025
- 2020 vintage: 93 points, JamesSuckling.com 2025
- 2020 vintage: 95 points, Vivir el vino 365 vinos al año 2024
- 2020 vintage: 92 points, Wine Advocate 2024
- 2020 vintage: 92 points, Wine Advocate 2024
- 2020 vintage: 96 points, Proensa
- 2019 vintage: 94 points, Tim Atkin 2025
- 2019 vintage: 93 points, Pedro Ballesteros - Club Enologique 2025





Origin of the grapes: El Lloar, Bellmunt, El Molar, Porrera and Torroja

Location: Priorat

Story: Perpetual is a wine born from time and the land. Old Garnacha and Cariñena vines between 80 and 100 years old, planted on steep licorella (slate) stone slopes, are the essence of this wine with great concentration and personality. Small plots belonging to local winegrowers, located in various municipalities of the Priorat, are closely monitored to ensure the highest quality of the fruit. Perpetual is a tribute to the ageing wines of the Priorat, an intense and characterful wine, born to withstand the test of 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:

Soils developed from Carboniferous (Palaeozoic) slates are characterised by being shallow, with rapid drainage and low water retention capacity. These soils on steep slopes are responsible for the typicity of Priorat wines.

Precipitation:

Annual average (historical): 509 mm

Annual total (current vintage): 420 mm

Temperature:

Annual average (historical): 14.9°C

Annual average (current vintage): 14.7°C