

SALMOS

VINTAGE: 2021

TYPE OF WINE: Red wine

DO: Qualificada Priorat

GRAPE VARIETIES: Cariñena and Garnacha

WINEMAKING

Number of days of skin contact: 10-11 days

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

Length of alcoholic fermentation: Approximately 1 week

Fermentation temperature: 24-25°C

Ageing: For 14 months, 70% in French oak barrels (20% new) and 30% in 30 hl French oak fudres.

Bottling month: October 2023

TECHNICAL DATA

Alcohol level: 14% ABV

pH: 3.49

Total acidity: 5.2 g/L (.a. tartarico)

Residual sugar: 0.5 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

Beautiful dark cherry colour. Intense and captivating on the nose with generous fruity richness (strawberry jam, raspberries, and red berries) over a background of Mediterranean undergrowth (rosemary, lavender) and dried fruits (prunes, dates). Warm, with a deliciously velvety body and very fine tannins that extend on the palate with spicy flavours (pepper) to a slightly bitter finish (liquorice, roasted coffee, chocolate).

SERVING SUGGESTIONS

Pairs very well with game dishes such as roast lamb and grilled vegetables. Slow-cooked recipes with venison, wild boar, and hare are a great match. Try mature sheep cheeses such as Manchego. Serve between 16-18°C.

LEGACY

Salmos is born from a beautiful and hidden land. The vineyards, planted on steep schist slopes (licorella stone), are subjected to strong temperature changes between night and day. These natural variations contribute to the charm of this wine.

Salmos is a tribute to the Carthusian monks who planted the first vines in Priorat. A wine that preserves the mysterious heritage of ancient times and wise men.



SALMOS

TERROIR

Soil

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

Weather conditions

The year 2021 was drier than usual, but it started 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 the rains in September slightly affected the start of the harvest.

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

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

AWARDS

- 93 points, Vivir el vino 365 vinos al año 2026 (Spain)
- 95 points, JamesSuckling.com 2025 (Hong Kong)
- 95 points, Semana Vitivinícola 2025 (Spain)
- 92 points, Hudín 2025
- 16+, Jancis Robinson 2025