

PERPETUAL

2022

DO: Qualificada Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked: From the 6th to the 11th of October, depending on the area 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 2024

Technical data:

Alcohol level: 13.5% vol.

pH: 3.49

Total acidity: 4.98 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: 10–15 years

The following number of bottles have been produced in this vintage:

Standard (75 cl): 3.278

Magnum (150 cl): 128

Jeroboom (300 cl): 30

Vintage comments:

The vintage was characterised by a cold and very dry winter, with scarce rainfall and precipitation below average. At the beginning of the vegetative cycle there was light but constant rainfall that allowed correct flowering and fruit set. Although the rains were few, they occurred at key moments, favouring the development of the plants. The end of spring and the beginning of summer brought several unusual heatwaves that raised temperatures. In July and August brief heatwaves alternated with atypical rainfall that prevented water stress. Ripening was more balanced in high and cool areas. The harvest was good, with only an approximate loss of 10% compared to the average of previous years.

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: 93 points, Wine Spectator 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

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

Location: Priorat

Story: Perpetual is a wine that is born from time and from the land. Old Garnacha and Cariñena vines between 80 and 100 years old, planted on steep slopes of licorella stone (slate), are the essence of this wine of great concentration and personality. Small plots belonging to local winegrowers, located in several municipalities of the Priorat, on which exhaustive monitoring is carried out to guarantee the maximum quality of the fruit. Perpetual is a tribute to the aging wines of Priorat, an intense and characterful wine, born to overcome 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, 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): 529 mm

Annual total (current vintage): 348.8 mm

Temperature:

Annual average (historical): 15.1°C

Annual average (current vintage): 16.6°C