

PERPETUAL

2015

DO: Qualificada Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked:

Cariñena: From the 15th of October

Garnacha : From the 23th of October

Winemaking:

Number of days of skin contact: 28-32 days

Type of fermentation: In stainless steel under controlled temperature

Number of days of fermentation: 9-12 days

Fermentation temperature: 26°C-27°C

Ageing: Aged for 18 months in new French oak barrels of thin grain

Bottling month: September of 2017

Technical data:

Alcohol level: 14.5% vol.

pH: 3.40

Total acidity: 5.7 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): 18.840

Magnum (150 cl): 150

Jeroboam (300 cl): 50

Vintage comments:

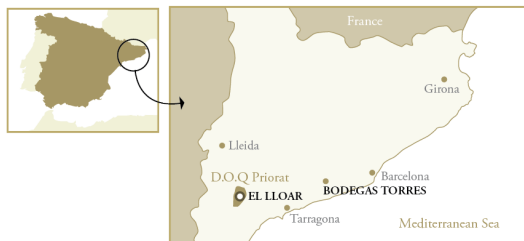
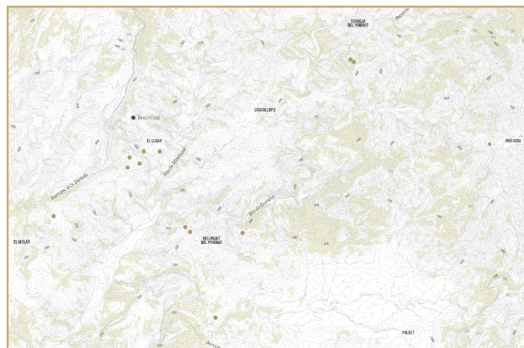
In 2015, the month of July in Priorat was particularly hot, which brought veraison forward slightly and accelerated the onset of the maturation process. Milder temperatures in August and September, along with a total of almost 100 l/m2 of rainfall in June and July, helped stabilize the maturation.

Awards:

- 2015 vintage: 93 points, JamesSuckling.com 2017
- 2014 vintage: Gold Medal, International Wine Challenge 2017
- 2014 vintage: 94 points, JamesSuckling.com 2017
- 2013 vintage: Gold Medal, International Wine Challenge 2016
- 2012 vintage: Gold Medal, Mundus Vini 2015
- 2012 vintage: 91,5 points, Tasted Journal 2015
- 2011 vintage: 91 points, Wine Advocate 2015
- 2011 vintage: Gold Medal, Challenge International du Vin 2014
- 2011 vintage: Gold Medal, Mundus Vini 2014
- 2010 vintage: 93 points, Tasted Journal 2014


Antología.
MIGUEL TORRES
Desde 1678





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

Location: Priorat

Story: Perpetual is a wine born of time and terrain. The old Garnacha and Cariñena vines are between 80 and 100 years old and grow on steep, rocky slopes. Llicorella (slate) is the essence of this beautifully concentrated wine with great personality. The parcels are small and located near several villages of El Priorat. They belong to local winegrowers, but undergo rigorous controls to ensure that the fruit is of the highest quality. Perpetual is a tribute to the well-aging Priorat wines, intense, full of character and born to defeat time.

Year vines planted: Vineyards between 80 and 100 years

Elevation: 250-500 m

Slope: 20-30%

Orientation: NE- SE

Yield: Approximately 1.450 kg/ha

Soil:

Shallow soils developed over Carboniferous (Paleozoic) slates that drain swiftly and have a low water holding capacity. It is precisely these soils, located on steep slopes, that give Priorat wines their typicity.

Weather conditions:

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Precipitation:

Annual average (historical): 509 mm

Annual total (current vintage): 449 mm

Temperature:

Annual average (historical): 14.9°C

Annual average (current vintage): 15.4°C