

A legendary legacy

PERPETUAL

2016

DO: Qualificada Priorat

Grape varieties: Cariñena and Garnacha

Date grapes picked:

Cariñena: From 27th September onwards

Garnacha : From 16th September onwards

Winemaking:

Number of days of skin contact: 20-24 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: June of 2018

Technical data:

Alcohol level: 14.5% vol.

pH: 3.44

Total acidity: 5.3 g/L (tartaric a.)

Residual sugar: 0.6 g/L

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): 19.791

Magnum (150 cl): 248

Jeroboam (300 cl): 70

Vintage comments:

Although overall temperatures were normal in 2016, their distribution was irregular: the year got off to a cold start, the summer was generally normal, and the end of the season was warm, especially the months of September and October.

In terms of total precipitation, 2016 could be considered a normal year. However, it is worth noting that the vegetative cycle was dry and the ripening period, very dry.

Awards:

- 2015 vintage: 94 points, Decanter 2018
- 2015 vintage: 93 points, Wine Advocate 2018
- 2015 vintage: 92 points, Wine Enthusiast 2018
- 2015 vintage: 93 points, JamesSuckling.com 2017
- 2014 vintage: 92 points, Wine Advocate 2018
- 2014 vintage: Gold Medal, International Wine Challenge 2017
- 2014 vintage: 94 points, JamesSuckling.com 2017
- 2013 vintage: Gold Medal, International Wine Challenge 2016
- 2013 vintage: 92 points, Wine Advocate 2013
- 2012 vintage: Gold Medal, Mundus Vini 2015



Antología.
MIGUEL TORRES
Desde 1878





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 slate (Paleozoic) that drain swiftly and have a low water holding capacity. Arranged along steep slopes, these soils are responsible for the typicity of Priorat wines.

Precipitation:

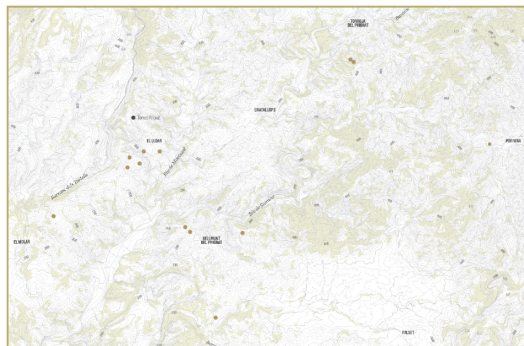
Annual average (historical): 509 mm

Annual total (current vintage): 504 mm

Temperature:

Annual average (historical): 14.9°C

Annual average (current vintage): 15°C



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.

