

FAMILIA  
**TORRES**



## SALMOS 2016

*In 1996, the Torres Family began planting vineyards on the black slate-like “Licorella” soils of Priorat. Salmos is considered a tribute to the Carthusian monks who planted the first grapevines in Priorat in 1095.*

### 2016 VINTAGE NOTES:

Throughout 2016, the temperature distribution was irregular: the year got off to a cold start, the summer was generally normal, and toward the end it 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.

### VINEYARDS:

**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.

**Varietal Composition:** Cariñena, Garnacha and Syrah

**Appellation:** DOQ Priorat

### VINIFICATION:

**Fermentation:** In stainless steel under controlled temperature for 9-12 days

**Winemaking:** 20 days maceration

**Aging:** 14 months in French oak (25% new)

**Bottling Date:** July 2018

### TECHNICAL DETAILS:

**Alcohol:** 14%

**pH:** 3.43

**Total Acidity:** 5.4 g/L

**Residual Sugar:** 0.6g/L

### TASTING NOTES:

Opaque, dark cherry red. Intense, concentrated. Seductively expressive fruit (jammy cassis) culminating in delicate dried fruit notes (plum) and a distinctive, terroir-imparted mineral nuance. The palate is firm, lively, flavorful, with elegant, velvety tannins. Persistent and round.

