

TORRES®



Salmos 2008



Appellation of origin: Qualificada Priorat

Grape varieties:

Garnacha Tinta, Syrah, Cariñena

Date grapes picked:

Garnacha Tinta (From the second week of September 2008 onwards)

Syrah (From the fourth week of September 2008 onwards)

Cariñena (From the second week of September 2008 onwards)

Vinification:

Number of days of skin contact: 25 days

Number of days of fermentation: 7-10 days

Type of fermentation: Stainless steel under controlled temperature and malolactic fermentation in french oak barrels.

Fermentation temperature: 27-28° C

Length and type of aging:

Aged in French oak casks, for 16 months.

Technical data:

Alcohol level: 14.5%

pH: 3.31

Acid level: 5.35 grs/l (as tartaric)

Residual sugar: 2.8 g/L

Approximate lifespan in a proper cellar: 8-10

Tasting notes: Dark red with purplish hints.

Intense mineral aroma with a presence of crystallised black fruits, notes of cocoa, dark-roasted brown sugar and a fresh flowery hint of violet and thyme. Very smooth in the mouth with sweet tannins that melt slowly to culminate in an elegant and persistent aftertaste.

Winemaker's comments: This Wine is a homage to the monks of the courageous carthusian order, who arrived in 'Priorat', in 1095, where they cultivated vines. In 1835 a violent crowd destroyed the work of a lifetime and sacked the monastery, events which later culminated in the auctioning of church lands known as the "Desamortización de Mendizábal". In 1996 the Torres Family began work on the planting of vineyards on the slopes strewn with the hard, black slate-like "Licorella" stone.

Serving suggestions: Dishes of game and red meats (16-18°C).