Torres

Torres Perpetual is a profound red wine deeply rooted in the history of DOQ Priorat , crafted from 80 to 100-year-old Cariñena and Garnacha vineyards. It's an elegant expression of tradition, terroir, and winemaking artistry.

FAMILIA TORRES
Desde 1870

Alcohol :14,00 %

Composition: 90% Carignan, 10% Grenache

Perpetual 2019

Priorat, Spain

Region and Vineyards

The **DOQ Priorat**, located in Catalonia, Spain, is one of the most celebrated wine regions in the world. Known for its steep terraced vineyards and unique **licorella soils**—a type of slate formed during the Carboniferous period—this area imparts a distinctive minerality and concentration to its wines. The soils are shallow, with low water retention, forcing the vines to develop deep roots, resulting in small yields of intensely flavored grapes.

The vineyards for Perpetual are situated on these rugged slopes, featuring vines aged between **80 and 100 years**, cultivated predominantly with **Cariñena** and **Garnacha**. The region's Mediterranean climate, marked by warm days and cool nights, ensures slow and balanced ripening, preserving both freshness and varietal expression.

Winemaking

This **vintage** was characterized by a rainy spring and slightly cooler temperatures compared to previous years, followed by a growing season with moderate warmth. These conditions produced fresher wines with moderate alcohol levels and pronounced varietal character.

Fermentation took place in **stainless steel tanks** under controlled temperatures to maintain purity and freshness. A **maceration period of 20-25 days** was employed to extract deep color, fine tannins, and complex aromatics. The wine was then aged for **18 months** in a combination of **new French oak barrels** and large foudres, allowing the integration of oak while preserving the wine's fruit-driven and mineral character.

Tasting Notes

- **Color**: Deep ruby red with brilliant reflections.
- **Aromas**: A rich and exotic bouquet of **ripe forest fruits**, **Mediterranean herbs**, and mineral nuances, complemented by subtle notes of **toasted spices** and **vanilla**.
- **Palate**: Medium-bodied yet structured, with layers of **blackberry**, **plum**, and hints of **graphite**. The fine-grained tannins and vibrant acidity contribute to a long, harmonious finish, showcasing balance and elegance.

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Did you know?

The name **Perpetual** pays homage to the region's enduring winemaking heritage, with the old vines used in this wine standing as living witnesses to centuries of viticulture in Priorat. The Torres family's commitment to preserving these vines highlights their dedication to both history and sustainability.

Wine Pairing Ideas

- **Beef Wellington with mushroom duxelles**: Complements the wine's earthy and rich profile.
- **Herb-crusted lamb chops with rosemary jus**: Enhances the wine's Mediterranean herbal notes.
- **Roasted root vegetables with thyme**: Balances the wine's minerality and fruit -forward character.
- **Aged Pecorino cheese**: Pairs beautifully with the wine's structure and complex flavors.

Wine Spectator (WS) : 93 Points (2018)

A supple red, offering integrated notes of plump cherry, dried thyme and rose, anise and mineral aligned with fine tannins and orange peel acidity. Lightly mouthwatering throughout, turning long and appealing on the well-spiced finish. Carinena and Garnacha. Drink now through 2030. 1,289 cases made, 50 cases imported.

James Suckling (JS) : 93 Points (2018)

Lively aromas of blackberries, blueberries and violets with red licorice follow through to a medium to full body with firm, silky tannins and a fresh, vivid finish. Really fine tannins. An elegant and well-crafted Priorat. This can age nicely. Drink or hold.

Robert Parker (RP) : 93 Points (2018)

2018 was a cooler year than 2017, and the 2018 Perpetual has less alcohol and more acidity than the 2017; in 2018, they also included the grapes from one vineyard they own, Dels Cargols in the village of El Lloar. The fermentation and élevage were similar to 2017—fermentation with indigenous yeasts in stainless steel and an élevage of 17 to 18 months in 1,500-liter foudres (this time 50% of the volume) and 500-liter barrels, with only 30% new oak. There is a little more Cariñena this time, up to 82%, with the remaining 18% being Garnacha. There is also better integration of the oak in the wine and an extra touch of freshness, giving a citrusy, orange peel characteristic to the profile of the wine. There are notes of violets and purple berries with aromas of Mediterranean herbs, coming through as fresh and characterful. The quality of the tannins feels very different from those of the 2017—this has a silky texture and is more elegant, and there is an effect from the vintage and also an adjustment in the vinification and élevage