

# SALMOS

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VINTAGE: 2019

TYPE OF WINE: Red wine

DO: Qualificada Priorat

GRAPE VARIETIES: Cariñena and Garnacha

## WINEMAKING

Number of days of skin contact: 11-12 days

Type of fermentation: In stainless steel tanks under temperature control and malolactic fermentation in French oak barrels

Length of alcoholic fermentation: 8-9 days

Fermentation temperature: 24-25°C

Ageing: 70% aged in French oak (20% new) for 16 months; 30% aged in French oak foudres with a capacity of 30 hl.

Bottling month: February of 2022

## TECHNICAL DATA

Alcohol level: 14% vol.

pH: 3.27

Total acidity: 5.87 g/L (tartaric a.)

Residual sugar: 0.9 g/L - Internal data -

Allergy advice: Contains sulfites

Stored under the right conditions, the wine will hold its potential for the next: 8-10 years

## AVAILABLE FORMATS

300 cl, 150 cl and 75 cl

## SERVING SUGGESTIONS

Pairs very well with game, roasted lamb, and grilled vegetables. Recipes for slow-cooked deer, wild boar, and hare make for an outstanding match. Also well worth trying in combination with mature sheep cheeses like Manchego. Serve at 16-18°C.

## LEGACY

Salmos originates in a beautiful, hidden land. The vineyards, planted on steep shale (llicorella slate) slopes, are subjected to significant variations in temperature between night and day. These natural challenges contribute to the allure of this wine. Salmos is a tribute to the monks of the Carthusian order who planted the first vines in Priorat. A wine that protects the mysterious heritage of ancient times and wise men.



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## TERROIR

### Soil

Soils developed from carboniferous slate (Palaeozoic), characterized by being shallow, with rapid drainage and a low capacity for water retention. These soils on steep slopes are what give Priorat wines their typical identity.

### Weather conditions

The 2019 vintage was relatively dry, although sporadic rainfall throughout the growth season contributed to the correct development of the vines. Temperatures fell within normal range, with lows that were somewhat higher than usual, both during the growth season and the ripening period.

### Precipitation

Annual average (historical): 509 mm

Annual total (current vintage): 431 mm

### Temperature

Annual average (historical): 14.9°C

Annual average (current vintage): 15.3°C

## AWARDS

· 92 points, Wine Advocate (Luís Gutierrez) 2022 (USA)