



D.O.Q. PRIORAT

VINEYARDS

Priorat "Grand Cru" (Els Noms de la Terra, "The names of the land")

2 plots on different hillsides separated by a torrent and with 2 different aspects :

West face : Carignan

East face : Grenache

Espalier trained in terraces and gobelet training, organic farming

Soil : mountainous terrain with "Ilicorella" (Priorat silty and stony black Slate)

Village : La Morera de Montsant (Tarragona, Spain)

History : first vineyards planted by the Pasanau Family ancestors and improved by Ricard Pasanau 24 years ago

VARIETIES & VINIFICATION

Grenache 60%, Carignan 40% Harvest in boxes mid-September Destemming, crushing and first fermentation in stainless steel vats during 35 days with daily stirring pumping-over

MATURING

22 months in French oak barrels (225 L)

ESTATE BOTTLING

February 2023

SENSORY ANALYSIS

Cherry tone colour with cherry hues

Straightforward bouquet with concentrated aromas, prominent juicy red fruits (red cherry and plum)

Light to Medium bodied, well-balanced and fluid

Smooth and silky tannins

Harmonious alcohol taste with black fruit (blackcurrant) and discrete wood flavour

Ideal tension and finish length

WINE STYLE

"Vi de Paratge Los Torrents 2020" evokes its terroir's fruitiness and lightness without loosing Priorat's uniqueness



guía**peñí**n PUNTOS PASANAU PRIORAT LOS TORRENTS LLICORELLA Nº 801.728 rennests 2019 Mataree

90

CLIMATE CONDITIONS

Low rainfall caused less intensive budburst and reduced primary shoots growth.

Early September rains allowed good conditions for the grapes to ripen.

The vineyards lower yields (-20%) combined with limited rainfall, allowed us to maintain a good balance between acids and sugars.