

AIGUA DE LLUM DE VALL LLACH 2016

VINIFICATION



Destalking of the grape and pre-fermentation maceration in stainless steel tanks for 36 hours within set temperature limits.

50% of the Viognier is fermented in a 300 litre oak barrel. The rest of the Viognier is fermented in stainless steel tanks, as is also the case with the other whites.

Fermentation for 25-60 days at temperatures limited to between 12 and 15°C with daily batonnage.

AGEING

The wine was transferred to the same 300 litre barrels of new French oak used for fermentation. The other whites were transferred to 225 litre barrels of new French oak.

The wine was kept in barrels during the ageing process of 4 months.

N. OF BOTTLES

1547 0.750 litre bottles in 4-bottle cases.

ANALYSYS

Alcohol content..... 14%
ATT..... 4,9 g/l
Residual sugar.....0,44g/l

BOTTLING

May 2017.

VARIETIES

100 % Viognier.

SCORE

Guia Peñin	91pts
Guia de vins de Catalunya	8,94pts

Vall Llach

PORRERA · PRIORAT