

# AIGUA DE LLUM DE VALL LLACH 2017

## VINIFICATION



Destalking and pressing 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 in stainless steel 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 wine was kept in barrels during the ageing process of 4 months.

## N. OF BOTTLES

745 0.750 litre bottles in 4-bottle cases.

## ANALYSYS

Alcohol content..... 15,5%  
ATT..... 4,1 g/l  
Residual sugar..... 0,6 g/l

## BOTTLING

September 2018.

## VARIETIES

100 % Viognier.

## SCORE

Guia Peñin	92pts
Wine Spectator	91pts

*Vall Llach*

PORRERA · PRIORAT