

AIGUA DE LLUM DE VALL LLACH 2021

VINIFICATION



Destalking and pressing of the grape and pre-fermentation maceration in stainless steel tanks for 24 hours within set temperature limit.

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

N. OF BOTTLES

1250 0.750 litre bottles in 4-bottle cases.

ANALYSYS

Alcohol content..... 13,5
ATT..... 4,6 gr/l
Residual sugar..... 0,2 g/l

BOTTLING

April 2022

VARIETIES

100 % Viognier.

SCORE

Miquel Hudin	92 pts
Guía Peñín	91 pts
Robert Parker Wine Advocate	91 pts
Guía Intervinos	92 pts

Vall Llach

PORRERA · PRIORAT