

# EMBRUIX DE VALL LLACH 2015

## VINIFICATION



Fermentation of the destalked grape in 2,500 and 5,000 litre stainless steel tanks.

17 days of fermentation at a temperature limited to between 25 and 29 °C with daily pigeage and gentle remontage.

12 days of post-fermentation maceration, followed by gentle pressing.

Malolactic fermentation, 50% in stainless steel tanks and 50% in barrel.

## AGEING

The wine was transferred to 225 and 300 litre third and fourth wine barrels of light- and medium-toasted fine-grained new French oak.

The wine was moved once during the ageing period of 12 months.

## N. OF BOTTLES

61200 0.750 litre bottles in 6-bottle cases.

1100 1.5 litre Magnums.

3372 0,375 litre bottles in 12-bottle cases.

250 3 litre Jeroboam.

150 5 litre Rehoboram.

28 18 litre Salomon.

## ANALYSIS

Alcohol content..... 15,5 %

ATT..... 5 g/l 4,9g/l

Residual sugar..... 0,441g/l

## BOTTLING

March-April 2017.

## VARIETIES

30 % Garnache.

27 % Merlot.

20 % Cariñena.

18% Syrah.

5% Cabernet Sauvignon.

## SCORE

<b>Guia Gourmets</b>	96pts
<b>Guia Peñin</b>	92pts
<b>Anuario de los vinos El País</b>	90pts
<b>Guia intervinos</b>	92pts
<b>Guia de vins de Catalunya</b>	9,09pts

Vall Llach

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