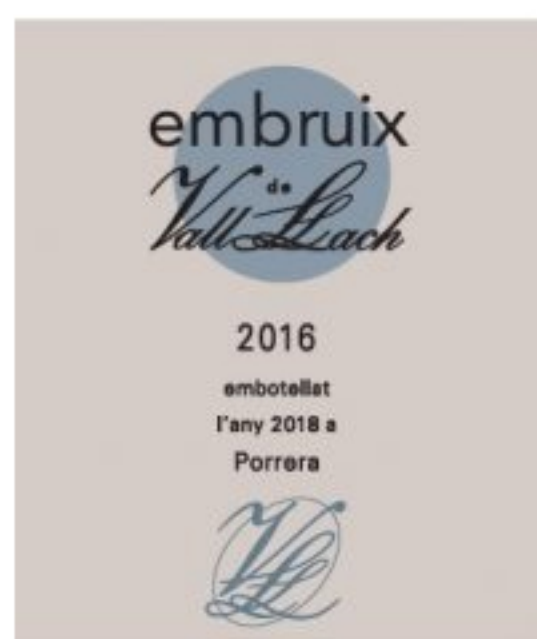


EMBRUIX DE VALL LLACH 2016

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.



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

83.000 0.750 litre bottles

1100 1.5 L Magnums

3.288 0,375 litre bottles

220 3 L bottles

140 5 L bottles

28 18 L bottles

ANALYSIS

Alcohol content.....15.5%

ATT.....4.9 gr/l

PH.....3.57

BOTTLING

March, April, May 2018

VARIETIES

25 % Merlot.

23 % Cariñena.

30 % Garnache.

20% Syrah.

11% Cabernet Sauvignon.

SCORE

Guia Peñin	91pts
Guia Intervinos	92pts
Guia Gourmets	93pts

Vall Llach

PORRERA · PRIORAT