

EMBRUIX DE VALL LLACH 2017

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

65300 0.750 litre bottles

1350 0,375 litre bottles

1200 1.5 L Magnums

220 3 L bottles

110 5 L bottles

20 18 L bottles

ANALYSIS

Alcohol content.....15.5%

ATT.....4,9 gr/l

PH.....3,69

BOTTLING

March, April, May 2019

VARIETIES

27% Garnache

26% Merlot

21% Syrah

18% Cariñena

8% Cabernet Sauvignon

SCORE

Guia Peñin	91pts
Wine Spectator	91pts
Guia Proensa	90pts
Revista Wine Advocate	90pts

Vall Llach

PORRERA - PRIORAT