

EMBRUIX DE VALL LLACH 2018

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

66200 0.750 litre bottles

900 1.5 L Magnums

ANALYSIS

Alcohol content.....15%
ATT.....4,9 gr/l
PH.....3,69

BOTTLING

January, February, March 2020

VARIETIES

32% Garnache
26% Syrah
21% Merlot
15% Carinyena
6% Cabernet Sauvignon

SCORE

Guia Peñin	91pts
Miquel Hudin	90pts

Vall Llach

PORRERA · PRIORAT