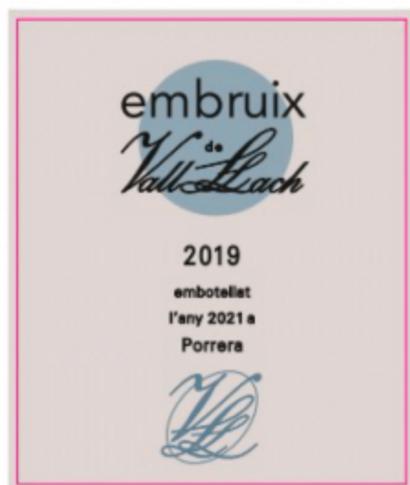


EMBRUIX DE VALL LLACH 2019

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.

ANALYSIS

Alcohol content.....15,5%
ATT.....5 gr/l
Residual Sugar.....1

BOTTLING

February 2021

VARIETIES

29% Garnache
28% Carinyena
22% Merlot
14% Syrah
7% Cabernet Sauvignon

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

45300 0.750l bottles
1280 1,5l Magnum
148 3l
80 5l
4 18l

SCORE

Guía Intervinos	93pts
Guía Proensa	92pts
Robert Parker Wine Advocate	91pts

Vall Llach

PORRERA · PRIORAT