

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.



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

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

SCORE

Guia Intervinos

93pts

Vall Llach

PORRERA · PRIORAT