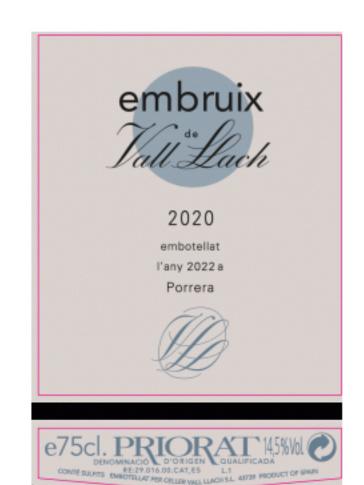
EMBRUIX DE VALL LLACH 2020

VINIFICATION



Fermentation of the destalked grape in 2,500 and 5,000 litre stainless steel tanks.

17 days of fermentacion 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 mediumtoasted fi ne-grained new French oak.

The wine was moved once during the ageing period of 12 months.

N. OF BOTTLES

15.333 0.750l bottles

ANALYSIS

Alcohol content.....15%
ATT......5,4 gr/l
Residual Sugar.....0,6 gr/l

BOTTLING

February 2022

VARIETIES

37% Garnache 32% Cariñena 23% Syrah 8% Cabernet Sauvignon

SCORE

Miquel Hudin	92 pts
Guía Peñín	92 pts
Guía Intervinos	93 pts

