

# EMBRUIX DE VALL LLACH 2020

## 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

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

<b>Miquel Hudin</b>	92 pts
<b>Guía Peñín</b>	92 pts
<b>Guía Intervinos</b>	93 pts

*Vall Llach*

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