

EMBRUIX DE VALL LLACH 2021

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.....14,5%

ATT.....5,2 gr/l

Residual Sugar.....0,3 gr/l

BOTTLING

July 2022

VARIETIES

27% Garnache

21% Cariñena

12% Syrah

12% Cabernet Sauvignon

28% Merlot

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 8 months.

N. OF BOTTLES

62.606 0.750l bottles

1200 1,5l bottles

300 3l bottles

142 5l bottles

26 18l bottles

2760 37,5l bottles

Vall Llach

PORRERA • PRIORAT

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