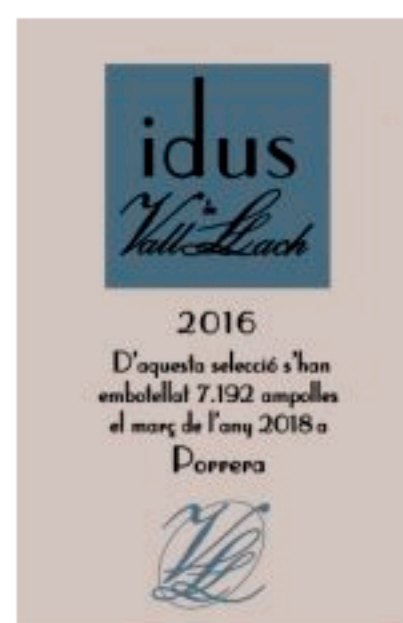


IDUS DE VALL LLACH 2016

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 and 50% in barrel.

AGEING

The wine was transferred to 225 and 300 litre second wine barrels of light- and medium-toasted first-grained new French oak.

The wine was moved once during the ageing period of 14 months.

N. OF BOTTLES

7200 litre bottles 0.75cl

120 1.5 L Magnums

300 botellas de 0.375 cl

ANALYSIS

Alcohol content.....15%

ATT.....5.2 gr/l

PH.....3.55

BOTTLING

March 2018

VARIETIES

90% Cariñena

10% Garnache

SCORE

Guia Peñin	92pts
Guia Intervinos	93pts
Guia Gourmets	95pts
Decanter	90pts

Vall Llach

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