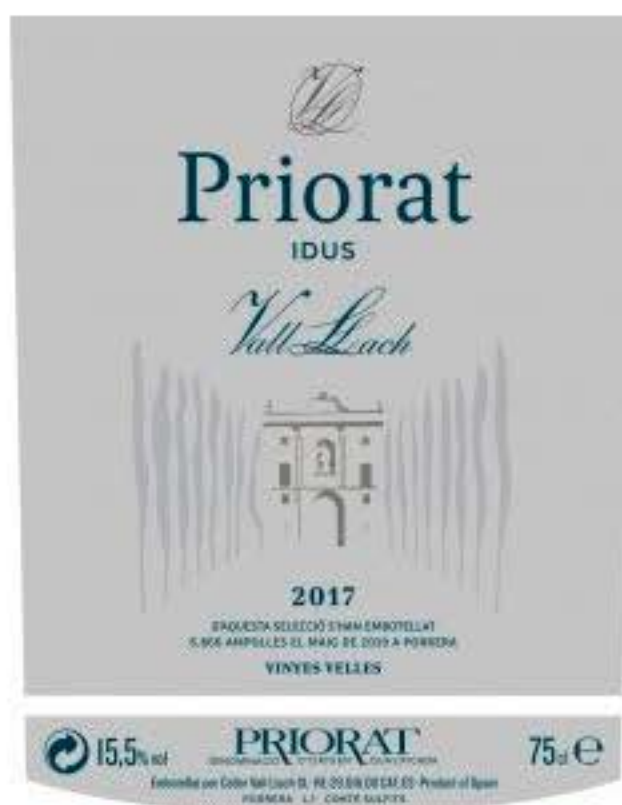


PRIORAT IDUS DE VALL LLACH 2017

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.

5 days of post-fermentation maceration, followed by gentle pressing.

ANALYSIS

Alcohol content.....15,5%
ATT..... 5,0 gr/l
PH..... 3,52 g/l

BOTTLING

May 2019

VARIETIES

68% Cariñena
32% Garnache

AGEING

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

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

N. OF BOTTLES

6860 litre bottles 0.75cl

140 1.5 L Magnums

480 botellas de 37,5 cl

SCORE

Guia Peñin	92pts
Guia Proensa	92pts
Miquel Hudin	92 + 94pts
Decanter	93pts
Revista Wine Advocate	92pts

Vall Llach

PORRERA · PRIORAT