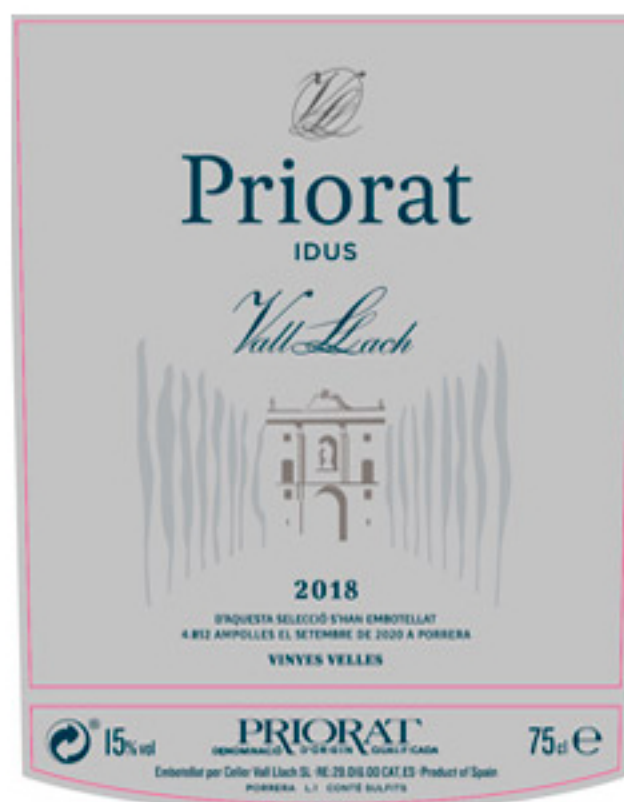


PRIORAT IDUS VALL LLACH 2018

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%
ATT..... 4,8 gr/l
PH..... 3,57 g/l

BOTTLING

September 2020

VARIETIES

100% Cariñena

AGEING

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

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

N. OF BOTTLES

4852 litre bottles 0.75cl

SCORE

Guia Peñin

93pts

Vall Llach

PORRERA · PRIORAT