

PRIORAT IDUS DE VALL LLACH 2021

VINIFICATION



Fermentation of the destalked grape in 300 and 500 litre stainless steel tanks..

17 days of fermentacion 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, 100% in stainless steel tanks.

ANALYSIS

Alcohol content..... 14%
ATT..... 5 gr/l
Residual Suigar..... 0,3 g/l

BOTTLING

October 2022

VARIETIES

67% Cariñena
33% Garnache

AGEING

The wine was transferred to 300 litre barriques of lightand medium-toasted fi ne-grained new French oak and foudre of 2th year.
A racking is carried out during the breeding of 10 months.

N. OF BOTTLES

5613 litre bottles in 6 bottle cases
60 3 litre bottles
30 5 litre bottles
360 0,375 litre bottles
300 1,5 litros litre bottles

SCORE

Guía Proensa	96 pts
Guía Peñín	92 pts