



PORRERA · PRIORAT

# PORRERA VI DE VILA DE 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.

12 days of post-fermentation maceration, followed by gentle pressing. Malolactic fermentation, 100% in stainless steel tanks.

## AGEING

The wine was transferred to 300 litre barriques of light and medium-toasted fine-grained new French oak and foudre of 2th year. A racking is carried out during the breeding of 14 months.

## N. OF BOTTLES

2540 0.750 litre bottles in 6 bottle cases.

## ANALYSIS

Alcohol content..... 15 %  
Total tartaric acidity... 4,9 g/l  
Residual Sugar..... 0,6 g/l

## BOTTLING

September 2019.

## VARIETIES

75% Cariñena.  
25% Garnache.

## SCORE

Guia Intervinos	95pts
Decanter	97pts



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