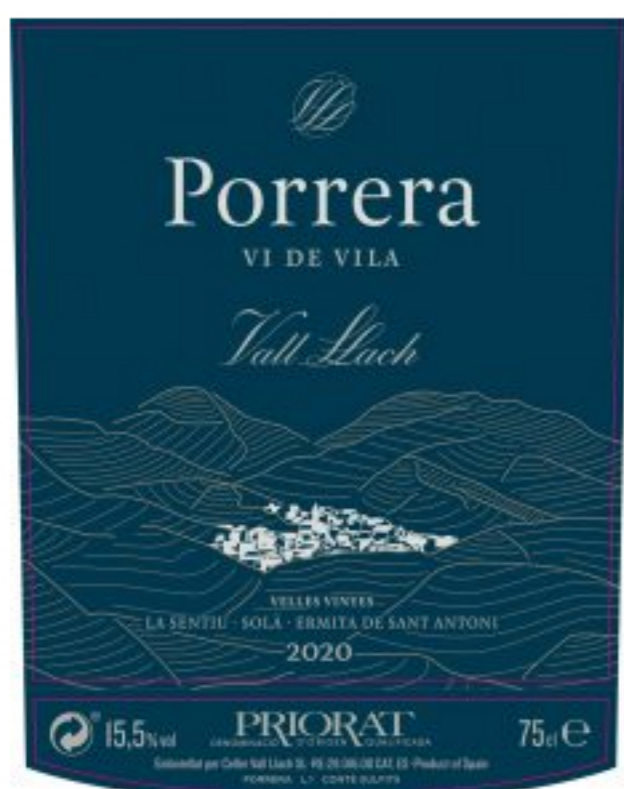


PORRERA VI DE VILA DE VALL LLACH 2020

VINIFICATION



Fermentation of the destalked grape in 300 and 500 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

1664 0.750 litre bottles in 6 bottle cases.

ANALYSIS

Alcohol content..... 15,5 %

ATT..... 5,1 gr/ l

Residual Sugar..... 0,5 gr/l

BOTTLING

2022 February.

VARIETIES

70% Cariñena.

30% Garnache.

SCORE

Miquel Hudin	96 pts
Guía Peñín	95 pts
Guía Intervinos	95 pts

Vall Llach

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