

PORRERA VI DE VILA DE VALL LLACH 2021

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.

ANALYSIS

Alcohol content..... 14,5 %
Att..... 4,7 gr/ l
Residual Suigar..... 0,3 gr/l

BOTTLING

October 2022.

VARIETIES

56% Cariñena.
44% 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

4544 0.750 litre bottles in 6 bottle cases.
139 1,5 litre bottles.
30 3 litre bottles.
3 18 litre bottles.

SCORE

Guía Proensa	96 pts
Guía Peñín	95 pts

