

IDUS DE VALL LLACH 2015

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, 50% in stainless steel tanks and 50% in barrel.

AGEING

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

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

N. OF BOTTLES

5946 0.750 litre bottles in 6-bottle cases.

120 1.5 litre Magnums.

ANALYSIS

Alcohol content..... 15,5 %

ATT..... 4,9 g/l

Residual sugar..... 0,44g/l

BOTTLING

March 2017

VARIETIES

64 % Cariñena.

36 % Garnache.

SCORE

Guia Gourmets	93pts
Guia Peñin	93pts
Anuario de los vinos El País	93pts
Guia intervinos	93pts
Guia de vins de Catalunya	8,90pts

Vall Llach

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