

PRIORAT IDUS DE VALL LLACH 2020

VINIFICATION



Fermentation of the destalked grape in 2,500 and 3,000 litre stainless steel tanks.

17 days of fermentation at a temperature limited to between 25 and 29 °C with daily pigeage and gentle remontage.

5 days of post-fermentation maceration, followed by gentle pressing.

AGEING

The wine was transferred to 225 and 300 litre and Foudre of 1000 l second wine barrels of light- and medium-toasted fi negrained new French oak. The wine was moved once during the ageing period of 14 months.

N. OF BOTTLES

2780 litre bottles 0.75cl

ANALYSIS

Alcohol content..... 15%
ATT..... 5,3 gr/l
Residual sugar..... 1 g/l

BOTTLING

February 2022

VARIETIES

59% Cariñena
41% Garnache

SCORE

Miquel Hudin	91 pts
Guía Peñín	92 pts
Guía Intervinos	94 pts

Vall Llach

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