

VALL LLACH VI DE FINCA QUALIFICADA MAS DE LA ROSA. 2015

VINIFICATION



Fermentation of the destalked grape in 225 and 500 litre wooden barrels and 1,000 and 2,500 litre stainless steel tanks.

3 days of cold pre-fermentation maceration, 17-19 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 barrels of light- and medium-toasted fine-grained new French oak.

The wine was moved once during the ageing period of 16 months.

N. OF BOTTLES

1758 0.750 litre bottles in 6-bottle cases.

113 1.5 litre Magnums.

12 3 litre Jeroboam.

4 18 litre Salomon.

ANALYSIS

Alcohol content..... 16%

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

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

BOTTLING

May 2017.

VARIETIES

100 % Cariñena.

SCORE

Guia Peñin	93 pts
Guia de vins de Catalunya	9,74 pts
Wine Spectator	93 pts

Vall Llach

PORRERA · PRIORAT