

VALL LLACH VI DE FINCA QUALIFICADA MAS DE LA ROSA. 2017

VINIFICATION



Fermentation of the destalked grape in 300 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.

AGEING

The wine was transferred to 300 litre 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

1592 0.750 litre bottles in 6-bottle cases.

ANALYSIS

Alcohol content..... 15,5%

ATT..... 4,8 g/l

Residual sugar..... 0,4 g/l

BOTTLING

May 2019.

VARIETIES

100 % Cariñena

SCORE

Guía Proensa	97pts
Guía Peñín	93pts
Miquel Hudin	95+97pts
Decanter	97pts
Revista Wine Advocate	95pts

Vall Llach

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