

PORRERA VI DE VILA 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 barriques of light and medium-toasted fine-grained new French oak and foudre of 2th year.

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

N. OF BOTTLES

6186 0.750 litre bottles in 6 bottle cases.

360 bottles 37.5cl

100 bottles 1,5 L

35 bottles Jeroboam 3 L

6 bottles Salomon 18 L

ANALYSIS

Alcohol content..... 15,5 %

Total tartaric acidity.... 5,4 g/l

Volatile Acidity..... 0,90 g/l

Residual Sugar..... 0,58 g/l

BOTTLING

May 2016.

VARIETIES

77% Cariñena

23% Garnache

SCORE

Guía Peñín	95/100 pts
Guia Vins de Catalunya	9,56/10 pts
Guía Intervinos	94/100 pts
Guía Gourmets	92/100 pts

Vall Llach

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