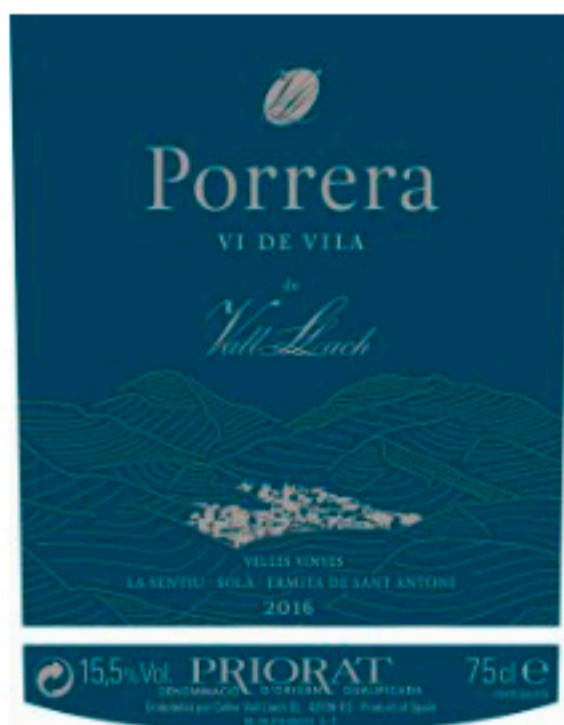


PORRERA VI DE VILA DE VALL LLACH 2016

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, 100% in stainless steel tanks.

AGEING

The wine was transferred to 300 litre barriques of light and medium-toasted fine-grained new French oak and foudre of 2th year.

A racking is carried out during the breeding of 14 months.

N. OF BOTTLES

5556 0.750 litre bottles in 6 bottle cases.

60 bottles 1,5 L

30 bottles 3 L

3 bottles 18 L

300 bottles 0,375 L

ANALYSIS

Alcohol content..... 15,5 %

Total tartaric acidity.... 5 g/l

Residual Sugar..... 0,7 g/l

BOTTLING

May 2018.

VARIETIES

78% Cariñena

22% Garnache

SCORE

Guia Peñin	94pts
Guia Intervinos	95pts
Guia Gourmets	97pts
Revista Sobremesa	97pts
Decanter	93pts
Premis Vinari	Vinari de Plata 2019 Negre de Guarda

Vall Llach

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