

PORRERA VI DE VILA DE VALL LLACH 2019

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

3008 0.750 litre bottles in 6 bottle cases.

ANALYSIS

Alcohol content..... 15,5%
ATT..... 5,4 gr/l
Residual Sugar..... 0,8 gr/l

BOTTLING

March 2021.

VARIETIES

58% Cariñena.
42% Garnache.

SCORE

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| Guía Intervinos | 95pts |
| Guía Proensa | 97pts |
| Guía Vinos Gourmets 2022 | 98pts |
| Robert Parker Wine Advocate | 94pts |
| Wine Enthusiast | 94pts |