

EMBRUIX

The most popular wine of the Cellar

Young vines owned by the winery in several areas of Porrera, planted between 1996 and 2000: La Devesa, La Peixera, Mas del Porrerà, Terracuques and La Garranxa. Each plot is grown organically and harvested separately, in line with the optimal aromatic maturity and natural acidity of the grapes. These vineyards have several exposures, north, east, south, and southeast, which gives us very heterogeneous grapes, ideal for achieving the diversity we seek with the Embriux, a mature and at the same time fresh wine, which represents very well the different types of varieties we grow in the Priorat.

VINTAGE CONDITIONS

The 2023 vintage in Porrera, like in other areas of Priorat, was marked by extreme weather conditions, including prolonged drought and high temperatures. These adverse conditions led to a significant reduction in grape production in the region. Despite these challenges, winegrowers in Porrera implemented various strategies to mitigate the effects of drought and extreme heat. These measures included specific vineyard management techniques and adjustments in harvesting schedules to preserve grape quality. At Celler Vall Llach, we experienced a loss of between 30% and 40% of our harvest due to these difficult conditions. In summary, while the 2023 vintage in Porrera was impacted by harsh climatic conditions that affected production, the efforts and adaptations of local winegrowers helped maintain the quality of their wines.

TASTING NOTES

The red 2023 Embriux has a commercial profile with some creaminess and spiciness from the élevage in oak, along with ripe black fruit and aromatic Mediterranean herbs.

To be served at room temperature to a maximum of 16 to 18 °C.

Variety 36% Grenache 26% Carignan 18% Merlot 12% Syrah 8% Cabernet Sauvignon	
Vintage 2023	Alcohol 15,5%
Bottled April 2025	Total Acidity 4,8 g/L
Harvest Date From September 02 to October 30, 2024	
Type of harvest Hand-picked harvest	Topography Slope of 45%
Region Priorat Municipality Porrera	Winemaker Albert Costa Miralbell
Plot La Garranxa - Terracuques - La Devesa - La Peixera - Mas del Porrerà	
Year of planting 1994-2005	Soils Licorella
Growing method Vines planted in a trellis system and manually cultivated.	



VINIFICATION

Fermentation of the destemmed grapes in stainless steel tanks with a capacity of 2,500 and 5,000 liters, at a controlled temperature between 25° and 29° C, over seventeen days, with daily pigeage and gentle pumpover. Twelve-day post-fermentation maceration followed by gentle pressing. Malolactic fermentation takes place in stainless steel tanks.

AGING

The wine goes into 3 and 4 years old french oak barrels of 225- and 300-liters capacity, with light and medium toasting. We move the wine once during the 12 months aging.

