

# PORRERA VV RED

The the diversity of the town's vineyard plots

Porrera's great Carignan grapes are renowned in the most knowledgeable circles of connoisseurs of the wine world. Celler Vall Llach is privileged to possess vineyards with extraordinary Carignan vines that enable us to present this wine from the village of Porrera, as one of the winery's precious gems.

Ancient Carignan an Grenaches vines, carefully selected from vineyards which are over a hundred years old. These vines are from a different era and truly define the personality of our Porrera de Vall Llach.

## 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

Classic Porrera in style; the fluidity of the Carinyena is a great foil for the dark, smoky, earthy character of the wine, punctuated by flashes of bright plum and damson fruit.

To be served at room temperature to a maximum of 15 to 17 °C.

<b>Variety</b> 78% Carignan 22% Grenaches	<b>Alcohol</b> 15%
<b>Vintage</b> 2023	<b>Total Acidity</b> 4,9 g/L
<b>Bottled</b> February 2025	
<b>Harvest Date</b> From September 09 to October 18, 2022	
<b>Type of harvest</b> Hand-picked harvest	<b>Winemaker</b> Albert Costa Miralbell
<b>Region</b> Priorat	<b>Municipality</b> Porrera
<b>Plot</b> Lo Sola - La Coma - La Sentiu	<b>Topography</b> Slope of 45%
<b>Year of planting</b> 1900-1925	<b>Soils</b> Licorella
<b>Growing method</b> Manually and plow with mule. Free of machinery	



## VINIFICATION

Fermentation of the destemmed grapes in 300 liter and 500-liter vats, temperature controlled between 20° and 25°C over twenty days, with daily pigeage and soft pumpovers. Malolactic fermentation takes place in stainless steel tanks.

## AGING

The Carignan is aged in 17hl and 20hl second-year French oak foudre, and the Grenache in 10hl Austrian oak foudre. We move the wine once during the twelve-month period.

