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Porrera - Priorat  
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# PRIORAT DE VALL LLACH

## Wine from winegrowing families of Priorat.

Vall Llach produces this wine from clusters sourced from very old vines, some of which are over a century old, belonging to selected estates owned by various winemakers who have collaborated with us since our foundation.

From the winery, we closely monitor the plots of the winemakers who work with us. Priorat is the result of collective effort, from winemakers committed to the land who sell us their grapes at a fair price, allowing them to work with dignity. This is the main reason the founders of the winery began making this wine: to maintain the social fabric that defines us and ensure that the farmers can make a living by working their land with dignity, allowing future generations to become involved in the land's work, knowing that they can find a future in it. And this goal continues to drive us, not only by producing Priorat, but also by undertaking many other actions to bring life to our region.

### VINTAGE CONDITIONS

2022 was a dry and hot vintage. In Priorat the indigenous varieties Garnacha and Cariñena showed good resistance to extreme heat and dry conditions with timely summer storms helping to avoid water stress. In Priorat older vines and those located on acidic slate soils offered especially good fruit quality. Cariñena and Garnacha proved how well they can adapt to severe drought. Like other areas, the lack of humidity translated into extremely healthy grapes. Surprisingly enough, the vines produced wines with good acidity and relatively low ph. We begin the harvest a week in advance and always with the premise of preserving the most fruity and varietal expression, avoiding any possible over ripeness so as not to lose the typicity and tradition of our vineyards.

### TASTING NOTES

Vall Llach Priorat is a red wine that reveals aromas of dried herbs, strawberries, blackberries, and candied fruits, with a spicy hint reminiscent of pepper. On the palate, it's powerful, with flavors of ripe fruit and spices. A 100% Priorat wine with a concentrated and robust profile.

Serving Temperature: 14° - 16°



### VINIFICATION

Fermentation of crushed grapes in 300-liter and 500-liter capacity barrels and stainless steel tanks. Controlled temperature between 20° and 25°C for twenty days, with daily punching down and gentle pump-overs. Malolactic fermentation takes place in stainless steel tanks.

### AGING

The wine was transferred to 225 and 300 litre second wine barrels of light- and medium-toasted first negrained new French oak.

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

<b>90% Cariñena 10% Garnacha.</b>	<b>Alcohol 14,5%</b>
<b>Vintage 2022</b>	<b>Total acidity 4,5 g/L</b>
<b>Bottled November 2023</b>	<b>pH: 3,52</b>
<b>Harvest</b> from September 1st to October 30th 2022	
<b>Hand-harvested</b>	<b>Winemaker</b> Albert Costa Miralbell
<b>Region</b> Priorat (Porrera, Torroja, Escaladei)	<b>Topography</b> Slopes "costers"
<b>Soils</b> Licorella	
<b>Cultivation method</b> Manual - Mule plowing vineyards	