

# AIGUA DE LLUM DE VALL LLACH 2014

## VINIFICATION



Destalking of the grape and pre-fermentation maceration in stainless steel tanks for 36 hours within set temperature limits.

50% of the Viognier is fermented in a 300 litre oak barrique. The rest of the Viognier is fermented in stainless steel tanks, as is also the case with the other whites.

Fermentation for 25-60 days at temperatures limited to between 12 and 15 °C with daily batonnage.

## AGEING

The wine was transferred to the same 300 litre bariques of new French oak used for fermentation.

The other whites were transferred to 225 litre bariques of new French oak.

The wine was kept in bariques during the ageing process of 4 months.

## N. OF BOTTLES

986 0.750 litre bottles in 1-bottle cases.

## ANALYSIS

Alcohol content..... 15 %  
Total tartaric acidity..... 4,7 g/l  
Volatile acidity..... 0,4 g/l  
Residual Sugar..... 0,57g/l

## BOTTLING

June 2015.

## VARIETIES

80 % Viognier.  
15 % White Garnacha.  
5 % Macabeu, Escanyavella and Moscatel.

## SCORE

Guía Peñín	93/100 pts
Wine Advocate	92/100 pts

*Vall Llach*

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