

EMBRUIX DE VALL LLACH 2014

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, 50% in stainless steel tanks and 50% in barrique.

AGEING

The wine was transferred to 225 and 300 litre third and fourth wine barriques of light- and medium-toasted fine-grained new French oak.

The wine was moved once during the ageing period of 12 months.

N. OF BOTTLES

65000 0.750 litre bottles in 6 and 12-bottle cases.

ANALYSIS

Alcohol content..... 15 %

Total tartaric acidity..... 5 g/l

Volatile Acidity..... 0,85 g/l

Residual Sugar..... 1,1g/l

BOTTLING

March 2016.

VARIETIES

42 % Garnacha.

24 % Cariñena.

22% Merlot.

12% Syrah

SCORE

Guía Gourmets	95/100 pts
Guía Peñín	93/100 pts
Guía Intervinos	92/100 pts

Vall Llach

PORRERA · PRIORAT