

IDUS 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 second wine barriques of light- and medium-toasted fine-grained new French oak.

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

N. OF BOTTLES

5104 0.750 litre bottles in 6 bottle cases.

60 bottles Jeroboam 3 L

30 bottles Rehoboram 5 L

ANALYSIS

Alcohol content.....15,5 %

Total tartaric acidity..... 5,4 g/l

Volatile Acidity..... 0,90 g/l

Residual Sugar..... 0,58 g/l

BOTTLING

May 2016.

VARIETIES

70 % Cariñena.

30 % Garnacha.

SCORE

Guía Gourmets	97/100 pts
Guia Vins Catalunya	9,27/10 pts
Guia Peñín	92/100 pts
Guía Intervinos	92/100 pts

Vall Llach

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