

Vall Llach

PORRERA · PRIORAT



2019 Vall Llach Mas del la Rosa

Gran Vinya Classificada

THE VINEYARD

Mas de la Rosa is a spectacular zone that holds one of the most singular properties of our cellar. It was planted with Carignan between 1910 and 1930 and sits at more than 500 meters (1,650 feet) of altitude, at an inclination of 70%.

A vineyard with more than 100 years of history. Every vine contains within it the sacrifice of those people who worked this vineyard throughout history and during situations of extreme difficulty. This south-facing vineyards exposed to great deal of sun. This wealth of natural light along with the climate and a terrain covered with a type of slate locally called, "llicorella", gives the fruit a singular balance and particular characteristics which allow us to make our most exclusive wine.

THE WINE

Mas de la Rosa is the name for this wine's point of origin. It strives to represent as faithfully as possible, a land that plays host to an exclusive viticultural gem which has remained unchanged over time.

WINEMAKING

Fermentation of de-stemmed grapes in 300 liter wooden barrels with spontaneous yeasts. 3 days of cold pre-fermentation maceration, 17-19 days of fermentation at a temperature limited to between 77° and 82°F with daily pigeage and gentle remontage.

The wine was transferred to 300 lit re barrels of light- and medium-toast finegrained new French oak. The wine was moved once during the ageing period of 14 months.

TECHNICAL DATA

Abv.....15.5%

Rs..... .8 g/l

Composition: 100% Cariñena