



2016 *EMBRUIX DE VALL LLACH* D.O.Q. PRIORAT

WINEMAKER'S NOTES

Sourced from estate-owned 7- to 25-years-old vines, Vall Llach's Embruix (pronounced *Embroosh*), means "bewitching" in Catalan and the name, along with the symbol of a full moon on the wine's label, is testament to the winery's interest in biodynamic winemaking. Deep cherry red in color with a garnet rim, this wine contains soft aromas of black plumbs, cherry liqueur, freshly milled spice (including clove and black pepper), intertwined with earthy mineral notes. Intense and concentrated for an entry-level Priorat, the 2016 *Embruix de Vall Llach* has well-integrated acidity, round tannins and great structure, assuring this wine will age well for many years. The estate suggests serving this wine between 58-60°F. Only 6,900 9L cases were produced.

25% Merlot, 23% Garnacha, 21% Cariñena, 20% Syrah, 11% Cabernet Sauvignon

VINTAGE

The 2016 vintage in Priorat was considered to be exceptional due to the lack of rain, beautifully moderate temperatures and the presence of dry air during key moments of the cycle of the vine. The year was marked by a dry winter, a rainy early spring and a rather cool and dry summer/early fall. While temperatures began to rise a few weeks following veraison, which accelerated the concentration of grape sugars, the heightened maturation was slowed down during the month of October, when moderate rains favored a slower and more balanced end of maturity. Harvest was delayed a full 3-8 days later than usual, ending on the 4th of November, with perfectly healthy and non-desiccated clusters. Overall it can be said that the 2016 vintage in Priorat exhibited an *excellent extended* maturation, which winemaker Albert Costa said gave rise to 'mature, structured wines that are concentrated and elegant and with good acidity...characteristics that are all ideal for long bottle aging.'

THE ESTATE-OWNED VINEYARDS

Vineyards: Six estate-owned vineyards

Elevation: 990-1,500 feet

Slope: terraces planted on 30-70% slopes

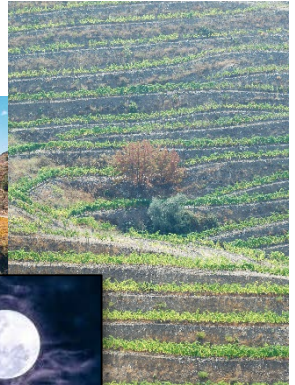
Size: 74 acres

Number of vines planted: est. 2,000 vines/acre

Production per vine: average of 1,000 grams

Vineyard planted: 1994-2000 (average age = 20 years-old)

Harvest: manually harvested between September 15 and the end of October each year in small 10 Kg bins. Harvest is meticulous, where the Merlot is harvested first and the old-vine Cariñena and Cabernet Sauvignon are harvested last.



FERMENTATION AND AGING

Upon entry into the winery: In order to ensure optimum grape quality, all vineyard blocks and all varieties are manually harvested and vinified separately.

Vinification: After de-stemming, alcoholic fermentation takes place between 25-29 °C in 2,500L and 5,000L stainless steel tanks over 17 days, with daily manual punch-downs. Post-fermentative maceration lasts 12 days, and is followed by a soft press, after which 50% of the wine goes through ML in tank and 50% in barrel.

Agging: Aged in fine grain, 225- and 300-liter third and fourth-year French oak barrels with a light-to-medium toast for a total time of 12 months.

Bottling: March 2018

Wine analysis: 4.9 g/l (0.49%) total acidity; 3.57 pH; 15.50% alcohol by volume

HISTORY

From its inception, Celler Vall Llach has been governed by a rigid adherence to two guiding principles: rigor and quality. The winery was founded in 1992 by the famous Catalan singer Lluís Llach and his childhood friend, notary Enric Costa. Today Enric's son, Albert Costa, serves as the winery's principal winemaker and managing partner. Located in Porrera, one of the twelve villages that form the Qualified Designation of Origin (D.O.Q.) Priorat, about an hour and half southwest of Barcelona, this winery seamlessly fuses history and innovation, resulting in high quality wines that are appreciated the world over.