



2016 AIGUA DE LLUM

D.O.Q. PRIORAT

WINEMAKER'S NOTES

Enric Costa, co-founder of Celler Vall Llach had a dream: to plant Viognier, a variety that enchanted him, in one of the wildest and most magical parts of Priorat. A man of enviable patience, Enric had to wait a full six years until his single vineyard of Viognier finally bore fruit. The same vines that years earlier had appeared fragile and almost sickly, had finally proven their worth. The entire team at Celler Vall Llach was taken aback, not only by the quality of the grapes once vinified, but also by the unique aromas and flavors that Viognier produces when grown on the rocky hillsides of Priorat.

First released when the winery celebrated its 10-year anniversary, the wine's name **Aigua de Llum** (meaning "water from light") is an excerpt from the poem written by the famous Catalan poet Miquel Martí i Pol entitled "Solstici". A wine lovingly dedicated to this incredibly intimate and talented poet, **Aigua de Llum** is produced in extremely limited quantities and only in the vintages the winery deems exceptional. *100% Viognier*

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 SINGLE VINEYARD

Vineyard name: Mas del Porrerà

Elevation: 1,700 feet

Slope: 70%

Size: 1.61 acres

Number of vines planted: 2,000

Production per vine: 800 grams

Vineyard planted: 1998

Harvest: manually harvested between September 10-20 each year in small 10 Kg bins. Harvest is meticulous and lasts one day only.



FERMENTATION AND AGING

Upon entry into the winery: Grapes are manually de-stemmed and a pre-fermentative maceration takes place for 36 hours under controlled temperature conditions.

Vinification: 50% of the fruit is fermented in 300 liter oak barrels; the rest is fermented in small, stainless steel tanks. Fermentation takes place between 12 and 15 °C, over 25-60 days with a daily stirring of the lees.

Aging: After fermentation the wine is aged in 225 and 300 liter French oak barrels for a total of four months.

Bottling: May 2017

Wine analysis: 4.9 g/l (0.49%) total acidity; 3.30 pH; 14.0% 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.