



2015 *Mas de la Rosa*  
VI DE FINCA QUALIFICADA  
DOQ PRIORAT

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· W I N E M A K E R ' S   N O T E S ·

Celler Vall Llach's flagship wine, one of very few *Vi de Finca Qualificadas* that has been certified in Spain, is a single-vineyard wine of great quantified quality. The wine is made solely from fruit that clings to one unbelievably rocky hillside outside of Porrera, Priorat, in a beautiful setting that has earned the wine its poetic name of: *Mas de la Rosa* or *Rose's Farmhouse*.

This unique vineyard site has an unforgiving south-facing orientation to the sun, is made up of 80° slopes and consists of only pure slate rock. As irrigation is banned in Priorat, the old vines owned by Celler Vall Llach are forced to dig deep in the rocks in search of water.

With an incredibly low production of 300 grams/ vine, it takes *seven* vines to make one bottle of this inimitable wine. Profound and structured, its magnificent concentration manifests itself in a rich weave of potent and sultry aromas and flavors without losing subtlety or harmony.

At the winery, no one thinks of this as an everyday beverage. This wine, their single-vineyard gem, has been made to be enjoyed with calm appreciation, for your tasting pleasure.

· V I N T A G E ·

Albert Costa characterized the 2015 vintage as having a moderate winter with a small amount (around 10 cm) of snowfall in the middle of February. The beginning of spring was less rainy than usual, with slightly warmer temperatures than in previous years. A rainy end of spring/beginning of summer provided the vineyards with a substantial amount of underground water, allowing the vines to face another hot and dry summer, as is typically found during the summer months in Priorat. Harvest was said to have proceeded in a 'calm' fashion and overall, the 2015 vintage was said to produce grapes of very good quality.

· V I N E Y A R D S ·

Located on the eastern edge of Priorat, Porrera is akin to the Carneros region of Napa Valley, in that it has more humidity and typically receives more rainfall than other parts of this inimitable wine region. Known for producing round and concentrated red wines that are "fresher" in quality, Porrera is the diamond in the rough and jagged Priorat landscape. Hailing from three, unique old vineyard blocks, the *Porrera Vi de Vila* is an old-vine Spanish wine at its finest.

· F E R M E N T A T I O N   A N D   A G I N G ·

Each grape that goes into making the inimitable *Mas de la Rosa* is manually de-stemmed and gently fermented in open-top 225L & 500L French oak barrels and small, 1000L & 2500L stainless-steel tanks.

After 3 days of cold pre-fermentation maceration, the temperature of fermentation was controlled between 25-29 °C over 17-19 days, with daily manual punch-downs. A twelve-day post-fermentative maceration took place with the skins, which was then followed by a gentle press. 50% percent of the wine went through malolactic fermentation in French barrels and 50% in small stainless-steel tanks during the winter and early spring of 2015. This wine was aged in new 225L and 300L French oak barrels for a period of 16 months, during which time the barrels were racked once. The wine was left unfiltered and unfinned before being bottled in May of 2015.

*Wine analysis: 4.9g/l (0.49%) total acidity; 3.49 pH; 16% alcohol by volume  
100% Cariñena*

· H I S T O R Y ·

From its inception, Celler Vall Llach has been governed by a rigid adherence to two guiding principles: rigor and quality. Vall Llach was founded in 1992 by the famous Catalan singer Lluís Llach and his childhood friend, notary Eric Costa. Located in Porrera, one of the twelve villages about an hour and half south of Barcelona that together form the Qualified Designation of Origin (D.O.Q.), Priorat, this winery seamlessly fuses history and innovation, resulting in high quality wines that are appreciated the world over. Today Eric's son, Albert, serves as the winery's head winemaker, co-owner and general manager, ensuring the stellar quality that Celler Vall Llach has become known for will continue to flourish from generation to generation.