

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.

27% Garnacha, 26% Merlot, 21% Syrah, 18% Cariñena, 8% Cabernet Sauvignon

VINTAGE

The 2017 vintage in DOQ Priorat turned out to be a balance between climatic extremes. Rainfall above average at the beginning of the growing season and spring was then answered by very hot temperatures following veraison and the lack of rain during July and August. The early ripening that resulted was moderated during the month of September, though, when light rains, dry wind from the north and a significant drop in temperatures favored a slower and more balanced maturity of the grapes' concentration, which had been quickly accelerated during the hotter months. Harvest started early, in the second half of September and was finished between October 18th and 21st. Overall, it can be said that the 2017 vintage in DOQ Priorat produced healthy and exceptional grapes, and wines that are very pure and direct aromatically, described by winemaker Albert Costa as '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

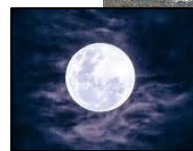
Size: 74 acres

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 malolactic fermentation in stainless steel tank, 50% in barrel.

Ageing: 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-May 2019

Wine analysis: 4.9 g/l (0.49%) total acidity; 3.69 pH; 15.5% 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 Eric Costa. Today Eric'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.