

#### 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 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 18<sup>th</sup> and 21<sup>st</sup>. 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 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.

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

**Bottling:** September 2018

**Wine analysis:** 4.1 g/l (0.41%) total acidity; 3.30 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 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.