

Vall Llach

2005

Vall Llach

D.O.Q. Priorat

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• W I N E M A K E R ' S   N O T E S •

In the rolling hills of Porrera, within the winemaking region of Priorat, grow the ancient vines of Celler Vall Llach. Dating back over 100 years, many of their vines are pre-phylloxera and provide Vall Llach's flagship wine with its characteristic elegant structure and individual character. The proprietary blend is soft and sultry, possessing a unique blend of mineral, rich dark fruit and Mediterranean herb flavors. The estate recommends opening this wine one hour before serving to permit it to fully blossom in the glass.

*65% Cariñena, 15% Cabernet Sauvignon. 15% Syrah, 5% Merlot*

• V I N T A G E •

The Vall Llach team has characterized the 2005 vintage as being a "tranquil" year that had little rainfall, very healthy vines, good phenolic maturation and compact clusters. The low temperature and absence of rain in the first few months of 2005 caused a very slow start of the vegetative cycle of the vines, which began in mid-April. The rains of mid-May helped the vines to bud and flower favorably and during the summer months the climatic condition was typical for the area, with strong diurnal temperature contrasts and very little rainfall. By harvest, which lasted from September to November, the lack of hydric reserves caused the plants to produce small clusters that matured perfectly and were very concentrated.

• V I N E Y A R D S •

Celler Vall Llach is fortunate to possess a selection of magnificent old estates, or "trossos," whose 60- to 90-year old Cariñena vines assure an exclusive foundation for its flagship wine. Always striving to achieve the best quality, Vall Llach cultivates their old vines according to traditional methods. This succulent fruit, along with a strict selection of Cabernet Sauvignon, Merlot and Syrah, give this wine its distinctive Priorat character.

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

Alcoholic fermentation took place with de-stemmed grapes in 500 liter oak barrels and 2,500-5,000 liter stainless steel tanks between 25-29 degrees C over 14 days, with daily punch-downs. Post-fermentative maceration lasted 12 days, followed by a soft press. Fifty percent of the wine went through malolactic fermentation in tank and 50% in barrel during June of 2006. The wine was then aged in new French oak barrels for 12 months, raked twice during the 16 month aging process, and bottled in April of 2007.

*Wine analysis: 4.8 g/l (0.48%) total acidity; 3.51 pH; 15.5% alcohol by volume*

• H I S T O R Y •

From its inception, Vall Llach has been governed by a rigid adherence to two guiding principles: rigor and quality. Celler Vall Llach was founded in 1992 by the famous Catalan singer Lluís Llach and his childhood friend, notary Enric Costa. Located in Porrera, one of the nine villages south of Barcelona that together form the Qualified Designation of Origin (D.O.Q.) Priorat, this winery seamlessly fuses history and innovation in its production of world-renowned wines.