

Vall Llach

2006

*Embruix de 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 •

Sourced primarily from 10 to 15 year-old estate vines, Embruix (pronounced “*Embroosh*”) de Vall Llach is Catalan for “bewitching.” True to its name, the wine has an enchanting scarlet color with an amethyst halo. Full of succulent fruit, dark minerals and sweet spices, including nutmeg and fennel, this wine is complex and full-bodied. Meant to consume now or age for 20-25 years, this wine should be served between 58-60°F.

*34% Garnacha, 22% Cariñena, 21% Cabernet Sauvignon, 19% Syrah, 4% Merlot*

• V I N T A G E •

The Vall Llach team has characterized the 2006 vintage as being a “year of contrasts,” where a very cold and humid winter was followed by an almost complete lack of spring weather as the temperature jumped from very cold to very warm in a matter of days. The record high temperatures that occurred between April and June were replaced by unusually cool temperatures in July and August, even though all of the summer months were sunny and very dry. Harvest began on the 16<sup>th</sup> of September and ended much earlier than usual on the 22<sup>nd</sup> of October. The overall grape quality was said to be very good and the vines produced small grape clusters that were high in sugar concentration with a good phenolic maturation. Total production was similar to that of 2005, when around 1/3 less fruit was harvested than in previous years.

• V I N E Y A R D S •

Situated in one of the D.O.Q. Priorat’s oldest towns, Porrera, the relatively “young” vines that make up this wine are located on steep slopes, comprised entirely of slate, known locally as *llicorella*. Due to the steep slopes’ inability to retain scarce water and the dry, fiery climate, the clusters these Vall Llach vineyards produce are small and dense, providing the Embruix with its characteristic “bewitching” quality.

• 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 2,500 and 5,000 liter stainless steel tanks between 25-29 °C over 17 days, with daily punch-downs. In order to ensure optimum grape quality, all vineyard blocks were harvested & vinified separately; over 92 different micro-fermentations were performed. Post-fermentative maceration lasted 14 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 aged in fine grain, 225 and 300 liter second and third year French oak barrels with a light toast. The barrels were racked twice during the total aging time of 16 months and the wine was bottled in June of 2008.

*Wine analysis: 5.2 g/l (0.52%) total acidity; 3.48 pH; 15.75% alcohol by volume*

• 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. The winery 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 that form the Qualified Designation of Origin (D.O.Q.) Priorat, about an hour and half south of Barcelona, this winery seamlessly fuses history and innovation, resulting in high quality wines that are appreciated the world over.