

Vall Llach
2006
Idus de Vall Llach
D.O.Q. Priorat

• W I N E M A K E R ' S N O T E S •

Idus is the result of a close collaboration between the Vall Llach estate and owners of *trossos*, or small vineyard blocks, who cultivate old-vine Cariñena and Garnacha. These ancient vineyards, located near the towns of Porrera and Torroja, Priorat, produce the essential Priorat character of this wine. The head-pruned, tiny “bonsai” vines yield naturally concentrated fruit that produce a wine ruby red in color with aromas of black licorice, marzipan, nutmeg and allspice. On the palate Idus is unctuous and mineral-rich with a very long finish. Meant to drink now or age for up to 30 years, this wine should be opened a half hour before consuming and served between 55-60°C.

40% Cariñena, 20% Merlot, 15% Garnacha, 15% Cabernet Sauvignon, 10% Syrah

• 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 16th of September and ended much earlier than usual on the 22nd 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 •

The old vines that make up this wine are located in areas with enviable conditions due to their picturesque surroundings, hours of sunshine and elevation above sea level. Their rocky slopes are impressive to the eye, preventing any kind of mechanical farming, which mandates an intimate and exclusive relationship with the wine grower. Selected from the choicest vineyard blocks each individual year, this wine is guaranteed to possess some of the best fruit that can be found in the Porrera and Torroja regions of Priorat.

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

A pre-fermentation cold maceration took place for three days before alcoholic fermentation began. Destemmed grapes were fermented in 1,000 and 2,500 liter stainless steel tanks between 25-29 °C over 14 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 15 days, followed by a soft press. Fifty percent of the wine went through malolactic fermentation in tank and 50% in barrel during June of 2007. The wine was aged in fine grain, 225 and 300 liter first and second year French oak barrels with a light toast. The barrels were racked twice during the total aging time of 14 months and the wine was bottled between May and June of 2008.

Wine analysis: 5.2 g/l (0.52%) total acidity; 3.49 pH; 15.8% 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 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.