

Vall Llach

2006

Vall Llach

D.O.Q. Priorat

• 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 flavor profile of black minerals, ripe forest fruit and Mediterranean herbs. The estate recommends opening this wine 30 minutes before drinking and serving it a temperature of 55-60°F.

65% Cariñena, 20% Merlot, 15% Cabernet Sauvignon

• 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 •

Celler Vall Llach is fortunate to possess a selection of magnificent old estates, or *trossos*, whose 60-to 100-year old Cariñena vines assure an exclusive foundation for its flagship wine. These centennial vines grow on 80° slopes and are cultivated according to traditional methods using very small collection boxes and/or baskets. Protecting the clusters that these low-yielding old-vines produce is of the utmost importance and once their juice is fermented and aged separately, it is then blended along with a strict selection of Cabernet Sauvignon, Merlot and Syrah to give this wine a distinctive Priorat character.

• 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. Old-vine de-stemmed fruit was fermented in 225 and 500 liter oak barrels and the younger fruit in 1,000-2,500 liter stainless steel tanks between 25-29 °C over 19 days, with daily punch-downs. 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 then aged in new French oak barrels for 14 months, raked twice and bottled in May of 2008.

Wine analysis: 5.0 g/l (0.50%) total acidity; 3.51 pH; 15.85% 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 its limited collection of world-renowned wines.