

Vall Llach

2012

Embruix

D.O.Q. PRIORAT

· WINEMAKER'S NOTES ·

Sourced from estate vines primarily 15- to 25-years-old, Vall Llach's Embruix (pronounced "Embroosh"), means "bewitching" in Catalan and the name, along with the symbol of a full moon on the wine's label, is testament to the winery's interest in biodynamic winemaking. Immediately agreeable, but with a powerful repertoire of rich aromas, flavors and textures, this is a wine that satisfies both the connoisseur and casual consumer alike. With notes of sweet almond, blackberry jam, fennel seed and toasted oak found both in the nose and on the palate, this wine is meant to consume now or can age for up to 15-20 years. The estate suggests serving this wine between 58-60°F. Only 1,124 9L cases were produced.

35% Garnacha, 20% Cariñena, 20% Syrah, 20% Merlot and 5% Cabernet Sauvignon

· V I N T A G E ·

Considered a dry vintage, due to the successive heat waves that hit the province of Tarragona from the month of May to the end of August, 2012 is said to be characterized by an uneven grape maturation in all regions of Priorat except for the very coolest. As the village where Celler Vall Llach is located lies closest to the Mediterranean sea, it is known to have cooler temperatures than other parts of Priorat. The growing season in Porrera typically lasts much longer and the grapes grown in the rocky hills surrounding the village are harvested later – a winning combination for achieving a perfect phenolic maturation. In the winemaker's words, "over the spring and summer months, the scarce rainfall meant that our grapes were very healthy and we had no problems with botrytis. We did not observe any water stress in our vines throughout the summer months and our grapes ripened healthily all the way to harvest."

· 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 water and the dry, fiery climate, even the clusters that come from Vall Llach's youngest vineyards 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 ·

In order to ensure optimum grape quality, all vineyard blocks and all varieties were manually harvested and vinified separately; over 90 separate micro-fermentations were performed. After de-stemming, alcoholic fermentation took place between 25-29 °C in 2,500L and 5,000L stainless steel tanks over 17 days, with daily manual punch-downs. Post-fermentative maceration lasted 12 days, followed by a soft press at which time 50% of the wine went through malolactic fermentation in tank and 50% in barrel. The resulting wine was then aged in fine grain, 225- and 300-liter second- and third-year French oak barrels with a light-to-medium toast. The barrels were racked once during the total aging time of 14 months and the wine was then bottled in March of 2014.

Wine analysis: 4.3 g/l (0.43%) total acidity; 3.67 pH; 15.5% 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. 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.