



2014 *Embrui* de Vall Llach

D.O.Q. Priorat

• WINEMAKER'S NOTES •

Sourced from estate vines primarily 15- to 25-years-old, Vall Llach's *Embrui* (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. Dark cherry red in color with a garnet rim, this wine contains alluring aromas of ripe plums, freshly ground black pepper and clove. Intense and naturally concentrated for an entry-level wine, the 2014 *Embrui de Vall Llach* is lush and round on the mid-palate with notes of chocolate-covered cherries and soft black licorice on the finish. The estate suggests serving this wine between 58-60°F. Only 1,124 9L cases were produced.

*26% Garnacha, 24% Merlot, 17% Syrah, 17% Cabernet Sauvignon and 16% Cariñena*

• VINTAGE •

Albert Costa characterized the 2014 vintage as producing wines with "a lot of aromatic intensity, a soft entry into the mouth and with noble minerality." The year began well, with the Porrera region receiving enough rain in spring to endure the hot and dry summer. The Celler Vall Llach team began harvesting their white grapes on September 11, in line with previous years, and the red grape varieties began veraison in "a very healthy fashion." Two weeks after the harvest of their white grapes, however, a week of solid rain began, which made the Vall Llach team fear that the health of their red grape clusters may not be as good as they had initially hoped. Thankfully, another spell of cool, dry air hit Priorat in mid-October and the CVL team was able harvest healthy old-vine Cariñena clusters during the last week of October. Considered to be "a very fresh year" that produced markedly fresh red Priorat wines, the 2014 *Embrui* may be enjoyed now and should age well in bottle.

• VINEYARDS •

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 *Embrui* with its characteristic "bewitching" quality.

• FERMENTATION AND AGING •

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 15 days, with daily manual punch-downs. Post-fermentative maceration lasted 5 days, followed by a soft press at which time the wine went through malolactic fermentation in tank before being transferred to 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 2016.

*Wine analysis: 5.0 g/l (0.50%) total acidity; 3.50 pH; 15.0% alcohol by volume*

• HISTORY •

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 a half southwest of Barcelona, this winery seamlessly fuses history and innovation, resulting in high quality wines that are appreciated the world over.