
· WINEMAKER'S NOTES ·

In the rocky hills about 2 hours south of Barcelona and only 12 miles inland from the Mediterranean Sea, lies the ancient village of Porrera in the D.O.Q. Priorat. Founded in 1204, a visit to Porrera is like walking back in time – cobblestone streets, only three small restaurants, a handful of residents: 450 year-round to be exact. Not much exists besides beautiful vistas, old vines, stellar wines and *extremely* rocky hillsides. Following in the tradition of the *Vins du Village* in Burgundy, the new *Vi de Vila* of the D.O.Q. Priorat allow the name of one of its twelve ancient villages (in this case *Porrera*), to be used when naming a wine - as long as 100% of the grapes in the wine were grown within the boundaries of the municipality. The creation of this sub-appellation helps us to better define the different flavors, aromas and varietal characteristics that come out of this unique Spanish winemaking region.

A tribute to a village, its townspeople and its indigenous varietals, *Celler Vall Llach* created their *Porrera Vi de Vila* to be a wine of the *highest* quality and a homage to the people of Porrera - a village that welcomed the winery with open arms and now defines its spirit.

77% old-vine Cariñena & 23% old-vine Garnacha

· VINTAGE ·

Albert Costa characterized the 2014 vintage as producing wines with “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 a hot and dry summer. The Vall Llach team began harvest on September 11th, in line with previous years, beginning with the white grapes and ending with their oldest and highest-elevation red grape vines. The red varieties began *verasion* in “a very healthy fashion,” and while a week of solid rain fell between the harvest of the white and red varieties, thankfully another spell of cool, dry air hit Priorat in mid-October, allowing the Vall Llach team to harvest healthy old-vine Cariñena & Garnacha clusters during the last week of October. Considered to be “a very fresh year” that produced markedly lively red Priorat wines, the 2014 *Porrera Vi de Vila* may be enjoyed now and will age well in bottle.

· VINEYARDS ·

Located on the eastern edge of Priorat, Porrera is akin to the Carneros region of Napa Valley, in that it has more humidity and typically receives more rainfall than other parts of this inimitable wine region. Known for producing round and concentrated red wines that are “fresher” in quality, Porrera is the diamond in the rough and jagged Priorat landscape. Hailing from three, unique old vineyard blocks, the *Porrera Vi de Vila* is an old-vine Spanish wine at its finest.

Ermita de Sant Antoni - Vine age: 90-100 yrs old, Elevation: 324-387 M, Orientation: SW, Varieties planted: Cariñena & Garnacha

Cabacés - Vine age: 60-80 yrs old, Elevation: 375 M, Orientation: SE-S, Varieties planted: Cariñena & Garnacha

La Sentiu - Vine age: 75-90 yrs old, Elevation: 500 M, Orientation: SW-S, Varieties planted: Cariñena & Garnacha

· FERMENTATION AND AGING ·

After the old-vine clusters were carefully hand-harvested and double-selected on a slow sorting table, a pre-fermentation cold maceration took place for three days before alcoholic fermentation began. The de-stemmed fruit was then fermented in small 2,500 and 5,000 liter stainless steel tanks between 25-29 °C over 17 days, with daily manual punch-downs and soft pump-overs. Post-fermentative maceration lasted 12 days, followed by a gentle press. Fifty percent of the wine then went through malolactic fermentation in tank and 50% in barrel during the winter and early Spring of 2015. The finished wine was then aged in new 225 & 300L French oak barrels for 14 months, racked once and bottled in May of 2016.

Wine analysis: 5.4g/l (0.54%) total acidity; 3.49 pH; 15.5% alcohol by volume

· HISTORY ·

From its inception, *Celler Vall Llach* has been governed by a rigid adherence to two guiding principles: rigor and quality. 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 twelve 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. Today Enric's son, Albert, serves as the winery's head winemaker, co-owner and general manager, ensuring the stellar quality that *Celler Vall Llach* has become known for will continue to flourish from generation to generation.

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