



2015 *Embruix de Vall Llach*

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. Dark cherry red in color with a garnet rim, this wine contains alluring aromas of ripe forest berries, fresh tobacco and sweet spice. Intense and naturally concentrated, the 2015 *Embruix de Vall Llach* is long on the mid-palate with notes of roasted almonds, chocolate-covered cherries and hints of black licorice on the finish. The estate suggests serving this wine between 58-60°F. Only 5,100 9L cases were produced.

*30% Garnacha, 27% Merlot, 20% Cariñena, 18% Syrah, 5% Cabernet Sauvignon*

• VINTAGE •

Albert Costa characterized the 2015 vintage as having a moderate winter with a small amount (around 10 cm) of snowfall in the middle of February. The beginning of spring was less rainy than usual, with slightly warmer temperatures than in previous years. A rainy end of spring and beginning of summer provided the vineyards with a substantial amount of table water, allowing the vines to fend off another hot and dry summer, as is typically found during the months of July-September in Priorat. Harvest proceeded in a 'calm' fashion and, overall, the 2015 vintage produced grapes of *very good* quality.

• VINEYARDS •

Situated in one of the D.O.Q. Priorat's oldest towns, Porrera, the 6- to 12-year-old 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.

• FERMENTATION AND AGING •

In order to ensure optimum grape quality, all vineyard blocks and all varieties were manually harvested and vinified separately, where close to 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, which was followed by a soft press. At this time, half of the wine went through malolactic fermentation in tank and the other half in barrel, before it was aged in fine grain, 225- and 300-liter third and fourth-year French oak barrels with a light-to-medium toast. The barrels were racked once during the total aging time of 12 months and the finished wine was then bottled in March of 2017.

*Wine analysis: 4.9 g/l (0.50%) total acidity; 3.51 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. 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.