WINEMAKER'S NOTES

Idus de Vall Llach is the result of a close collaboration between the Vall Llach estate and eleven independent grape growers who cultivate old-vine Cariñena and Garnacha on the rocky hillsides of Priorat. These ancient vineyards, located near the towns of Porrera and Torroja, produce the quintessential Priorat character of this wine. The head-pruned, tiny "bonsai" vines yield tiny, naturally concentrated grapes that produce intensely dark-cherry colored wines with incredibly complex aromas and flavors. The 2016 Idus is multifaceted, with alluring aromas of red forest fruit, fleshy black plums, hints of forest herbs, wood smoke and dark minerals. Wide on the palate, the wine is both powerful and fresh for an old-vine Priorat; displaying good acidity, round tannins and an incredibly long finish. A wine that may be enjoyed now or aged for up to 30 years, the estate recommends opening their wines a half hour before consuming and serving between 55-60°F. Only 600 9L cases were produced.

90% Cariñena and 10% Garnacha

VINTAGE

The 2016 vintage in Priorat was considered to be exceptional due to the lack of rain, beautifully moderate temperatures and the presence of dry air during key moments of the cycle of the vine. The year was marked by a dry winter, a rainy early-spring and a rather cool and dry summer-early-fall. While temperatures began to rise a few weeks following verasion, which accelerated the concentration of grape sugars, the heightened maturation was slowed down during the month of October, when moderate rains favored a slower and more balanced end of maturity. Harvest was delayed a full 3-8 days later than usual, ending on the 4th of November, with perfectly heathy and non-desiccated clusters. Overall it can be said that the 2016 vintage in Priorat exhibited an *excellent extended* maturation, which winemaker Albert Costa said gave rise to 'mature, structured wines that are concentrated and elegant and with good acidity...characteristics that are all ideal for long-bottle aging.'

THE SEVEN VINEYARDS

Priorat families & vineyard names: Arbes de familia Perez, Mas d'en Caçador de familia Vidal, Les Planetes de familia Tarran, El Trosset & La Sentiu de familia Bonilla, Franquet de familia Franquet, Trosset de familia Estrada and Aubaquetes & El Solá de Familia Pascual.

Elevation: 990-1,500 feet

Slope: 70-90% Size: 35 total acres

Number of vines planted: est. 3,000 vines/acre Production per vine: 200-500 grams only

Vineyard planted: ≥50 years-old

Harvest: manually harvested between September 15th and October 28th 2016, in small 10 Kg

bins. Harvest is meticulous and each block is visited several times so that only the ripest clusters are brought into the

winery for fermentation.



Upon entry into the winery: In order to ensure optimum grape quality, all vineyard blocks and all varieties are manually harvested and vinified separately.

Vinification: After de-stemming, alcoholic fermentation takes 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 lasts 12 days, and is followed by a soft press, after which 50% of the wine goes through ML in tank and 50% in barrel.

Aging: Aged in fine grain, 225- and 300-liter third and fourth-year French oak barrels with a light toast for a total time of 14 months.

Bottling: March 2017

Wine analysis: 5.2 g/l (0.52%) total acidity; 3.55 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 half southwest of Barcelona, this winery seamlessly fuses history and innovation, resulting in high quality wines that are appreciated the world over.

