

• 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 and only a few 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 *Vins 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. As a tribute to a village, its townspeople and its indigenous old-vines, *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. Containing an intriguing mix of fennel seed, toasted oak, ripe blueberries and candied violets on the nose, the wine is full and round on the palate with well-balanced acidity, integrated tannins and an incredibly long finish. An exceptional wine for the collector and consumer alike, only 1,400 6-bottle cases were produced. The estate recommends opening this wine 30 minutes before drinking and serving it at a temperature of 55-60°F.

80% old-vine Cariñena & 20% old-vine Garnacha

• VINTAGE •

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."

• VINEYARDS •

Located on the eastern edge of Priorat, Porrera has more humidity than other regions in Priorat as it lies the closest to a large body of water - the Mediterranean Sea. 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 four estate-owned vineyard blocks, the *Porrera Vi de Vila* is a 100% 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 225-500 liter oak barrels and in 1,000-2,500 liter stainless steel tanks between 25-29 °C over 17-19 days, with daily manual punch-downs. Post-fermentative maceration lasted 12 days, followed by a soft press. Fifty percent of the wine went through malolactic fermentation in tank and 50% in barrel during May of 2013. The wine was then aged in new French oak barrels for 16 months, racked twice and bottled in June of 2014.

Wine analysis: 5.0 g/l (0.50%) total acidity; 3.50 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.