



2013 *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. Immediately agreeable, but with a powerful repertoire of rich aromas, flavors and textures, this is a wine that satisfies both the connoisseur and casual consumer alike. With hints of sweet spice, ripe plums, fennel seed, dark chocolate and roasted nuts found both in the nose and on the palate, this may be consumed now or aged for up to 15-20 years. 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 •

After a string of rather irregular vintages, 2013 was considered to be one of exceptional quality. A remarkably rainy Spring counterbalanced the parched tail-end of 2012, giving way to a pleasantly dry summer with hot days and cool nights. A lack of heavy rainfall and extreme temperature spikes in Fall produced a long maturation period that delayed harvest by two weeks and helped promote a perfect phenolic maturation of the grapes. In winemaker Albert Costa's words, "The grapes ripened well and remained healthy all the way to harvest – they underwent their different physiological changes in the perfect fashion." Overall, it can be said that 2013 produced grapes in Priorat that had an excellent balance between sugar and acidity, resulting in wines that are well-balanced, incredibly round and great for drinking now or aging a few years 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 17 days, with daily manual punch-downs. Post-fermentative maceration lasted 12 days, followed by a soft press at which time 50% of the wine went through malolactic fermentation in tank and 50% in 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 January of 2015.

*Wine analysis: 5.1 g/l (0.51%) 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. 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.