
· WINEMAKER'S NOTES ·

In the rocky hills about two 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, 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 allows 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 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 aromas of warm berry pie, marzipan and Mediterranean herbs, this wine is rich and expressive in the mouth, with great structure and silky tannins. The estate recommends opening this wine 30 minutes before drinking and serving it at a temperature of 55-60°F.

72% old-vine Cariñena & 28% old-vine Garnacha

· VINTAGE ·

The 2013 vintage began with a very rainy spring, which was followed by a dry summer and autumn. Rainfall was relatively low between July and October, allowing for a healthy ripening of the grapes. Bud break, flowering, fruit set and veraison all proceeded at a perfect pace and, as a result, the 2013 vintage was considered to be one of exceptional quality. Harvest of the three old vineyards that make up the inimitable wine *Porrera* began two weeks later than in 2012, beginning on October 20th and finishing on the 25th. However, due to the favorable weather leading up to and during harvest, the winery was able to harvest all of their grapes at optimum sugar and acidity levels, signifying an excellent phenolic maturation of the clusters and a resulting wine with incredible depth and structure.

· 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 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, and afterwards the wine was aged in new French oak barrels for 16 months, raked twice and bottled in May of 2015.

Wine analysis: 5.0g/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.