

Vall Llach

VI DE FINCA QUALIFICADA

MAS DE LA ROSA

2012

Celler Vall Llach's flagship wine, one of very few *Vi de Finca Qualificadas* that has been certified in Spain, is a single-vineyard wine of great quantified quality. The wine is made solely from fruit that clings to one incredibly rocky hillside outside of Porrera, Priorat, in a beautiful setting that has earned the wine its poetic name of:

Mas de la Rosa or Rose's Farmhouse.

This unique vineyard site has an unforgiving south-facing orientation to the sun, is made up of 80° slopes and consists of only slate rock. As irrigation is banned in Priorat, the old vines owned by Celler Vall Llach are forced to dig deep in search of water.

With an incredibly low production of 300 grams/vine, it takes seven vines to make one bottle of this inimitable wine. Profound and structured, its magnificent concentration manifests itself in a rich weave of potent and sultry aromas and flavors without losing subtlety or harmony.

At the winery, no one thinks of this as an everyday beverage. This wine, their single-vineyard gem, has been made to be enjoyed with calm appreciation, for your tasting



VINIFICATION AND AGING

Each grape that goes into making the inimitable Mas de la Rosa is manually de-stemmed and gently fermented in open-top 300 liter French oak barrels.

The temperature of fermentation is controlled between 25-29 °C over 15 days, with daily manual punch-downs. A post-fermentative maceration with the skins took between 2-5 days, which was then followed by a soft press. 100% percent of the wine then went through malolactic fermentation in the same open-top barrels during December of 2012. Upon completion of the malolactic fermentation, the finished wine was transferred to closed, lay-down barrels for aging.

AGING AND BOTTLING

This limited-edition wine was aged in new 300l French oak barrels for a period of 14 months during which time the barrels were racked only once. The wine was left unfiltered and unfined before being bottled in June of 2014.

BLEND

93 % Cariñena.

4 % Cabernet Sauvignon.

3 % Garnacha.

CHEMICAL ANALYSES

Alcohol content	15,5 %
Total tartaric acidity	4,9g/l
Volatile acidity	0,90 g/l
Residual sugar	0,44 g/l

NUMBER OF BOTTLES

1553 0.750 liter bottles in 6-bottle wood cases

60 1.5 liter Magnums

9 3 liter Jeroboams

3 18 liter Salomons