



2014 *Idus de Vall Llach*
D.O.Q. Priorat

• WINEMAKER'S NOTES •

Idus is the result of a close collaboration between the Vall Llach estate and fifteen independent owners of *trossos*, or small vineyard blocks, who cultivate old-vine Cariñena and Garnacha. These ancient vineyards, located near the towns of Porrera and Torroja, Priorat, produce the quintessential Priorat character of this wine. The head-pruned, tiny "bonsai" vines yield tiny, naturally concentrated grapes that produce an inky red wine with incredibly complex aromas and flavors. Dark cherry in color, with a garnet rim, this stunning wine has rich aromas of fresh Mediterranean herbs, red berries, ripe plums and graphite in the nose, with sumptuous notes of candied-apples, cinnamon, fresh blackberries and marzipan found on the palate. With balanced acidity and a long finish, this wine may be enjoyed now or aged for up to 30 years. The estate also recommends opening their wines a half hour before consuming and serving between 55-60°F.

70% Cariñena, 25% Garnacha & a 5% blend of Cabernet Sauvignon, Syrah & Merlot

• VINTAGE •

Albert Costa characterized the 2014 vintage as producing wines with a lot of aromatic intensity, a soft entry into the mouth and with noble minerality. The year began well, with the Porrera region receiving enough rain in spring to endure the hot and dry summer. The Vall Llach team began harvesting their white grapes on September 11, in line with previous years, and the red grape varieties began veraison in a very healthy fashion. Two weeks after the harvest of their white grapes, however, a week of solid rain began, which made the Vall Llach team fear that the health of their red grape clusters may not be as good as they had initially hoped. Thankfully, another spell of cool, dry air hit Priorat in mid-October and the Vall Llach team was able harvest healthy old-vine Cariñena clusters during the last week of October. Considered to be a very fresh year that produced markedly fresh red Priorat wines, the 2014 Idus may be enjoyed now and should age well in bottle.

• VINEYARDS •

The old vines that make up this wine are located in areas with enviable conditions due to their picturesque surroundings, hours of sunshine and elevation above sea level. Their rocky slopes are impressive to the eye, and prevent any kind of mechanical farming, mandating an intimate and exclusive relationship with the wine grower. Selected from the choicest vineyard blocks each year, this wine is guaranteed to possess some of the best old-vine fruit that can be found in the Porrera and Torroja regions of Priorat.

• FERMENTATION AND AGING •

A pre-fermentation cold maceration took place for three days before alcoholic fermentation began. De-stemmed grapes were fermented in 1,000 and 2,500 liter stainless steel tanks between 25-29°C over 17 days, with daily manual punch-downs. In order to ensure optimum grape quality, all vineyard blocks were harvested and vinified separately, with over 90 different micro-fermentations performed. Post-fermentative maceration lasted 5 days, followed by a soft press. 100% percent of the wine then went through malolactic fermentation in tank before it was aged in fine grain, 225 and 300 liter first- and second-year French oak barrels with a light toast. The barrels were racked once during the total aging time of 14 months and the wine was bottled in May of 2016.

Wine analysis: 5.4 g/l (0.54%) 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.