



2015 *Idus de Vall Llach*

D.O.Q. Priorat

• WINEMAKER'S NOTES •

Idus de Vall Llach is the result of a close collaboration between the Vall Llach estate and fifteen independent grape growers who cultivate old-vine Cariñena and Garnacha on the rocky hillsides of Priorat. These ancient vineyards, located near the towns of Porrera and Torroja, 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. An elegant and modern wine, soft mineral tones are produced by the Cariñena vines that are balanced and structured by the inclusion of old-vine Garnacha. The skilled use of these ancient varieties confers on the wine a profound complexity of aromas and flavors that is both persistent and soft on the palate. A wine that may be enjoyed now or aged for up to 30 years, the estate recommends opening their wines a half hour before consuming and serving between 55-60°F.

64% Cariñena and 36% Garnacha

• VINTAGE •

Albert Costa characterized the 2015 vintage as having a moderate winter with a small amount (around 10 cm) of snowfall in the middle of February. The beginning of spring was less rainy than usual, with slightly warmer temperatures than in previous years. A rainy end of spring/beginning of summer provided the vineyards with a substantial amount of underground water, allowing the vines to face another hot and dry summer, as is typically found during the summer months in Priorat. Harvest was said to have proceeded in a 'calm' fashion and overall, the 2015 vintage was said to produce grapes of very good quality.

• 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. The incredibly rocky slopes are impressive to the eye, and prevent any kind of mechanical farming, mandating an intimate and exclusive relationship with the wine grower. Celler Vall Llach counts on the enthusiastic collaboration of growers that own *trossos*, or fine old vineyard blocks, who during some very difficult years, continued to cultivate the traditional Cariñena and Garnacha grape varieties. Selected each year from the best old vineyard blocks that surround the emblematic village of Porrera, these ancient vines define the character of *Idus de Vall Llach*. A slow, manual harvest took place between September 15th and October 28th, where some of the best naturally-concentrated fruit found growing on the eastern side of Priorat was collected for making this singular wine.

• FERMENTATION AND AGING •

A pre-fermentation cold maceration took place for three days before alcoholic fermentation began. De-stemmed grapes were fermented in 2,500 and 5,000 liter stainless steel tanks between 25-29°C over 17 days, with soft, 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. Fifty percent of the wine then went through malolactic fermentation in tank and 50% in barrel, 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 March of 2017.

Wine analysis: 4.9 g/l (0.49%) total acidity; 3.60 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.