



# Vall Llach

## 2014 Porrera Vi De Vila DE VALL LLACH

# 93 POINTS

“The village red 2014 Porrera is mostly Cariñena with 23% Garnacha from old vines on very steep slate slopes. It fermented in 225- and 500-liter oak barrels and small stainless steel vats with indigenous yeasts and with daily pigéage for some 19 days. It matured for 14 months, with the Cariñena in 225- and 300-liter oak barrels and the Garnacha in 1,500-liter oak vats and clay amphorae. It feels like the juice from the old Cariñena tolerated the oak quite well, and the wine showed better balance and freshness than most of its siblings. It's quite extracted but showed more acidity, which compensated it so that it felt more balanced, in its own XL way. 6,186 bottles were filled in May 2016.” LG | APRIL 27, 2018

