

Embruix 2021 Vall Llach - 150 cl. (Magnum)



ÇEmbruix mainly comes from young vines, planted in the 90's, with a complement of some old Grenache and Carignan. But this wine was meant to please. And it does.



Vinification

17 days of maceration between 15 to 25°C, with daily pigeage and some pumping-overs. Malolactic fermentation in stainless steel tanks (50%) or oak vats (50%). 15 months in French oak barrels, partly new.



Storage potential

Drink as from : 2025
Best moment : 2028-2031
Until : 2034



To serve

18°C.



Trial analysis

Black colour. Aromas of black fruit, plum, black cherries, chocolate, vanilla and animal notes. Not only a fruit bomb on the palate, but also a great, complex and complete wine where fruit, alcohol, tannins and acidity combine. Good persistence. An ideal match for strong meats.



Wine style:

Mediterranean, powerful and mineral



Assembly

Merlot (28%), Garnatxa (27%), Cariñena (21%), Cabernet Sauvignon (12%), Syrah (12%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Vall Llach

Description domain

Singer and wine producer.



Biological