

## Porrera vi de Vila de Vall Llach 2022 Vall Llach - 75 cl.



Porrera Vi de Vila de Vall Llach is the most prestigious cuvée of the estate. Exclusively made with the oldest vines of the property (most are more than 75 years old), on the slopes. Very low yield (300 gr per plant). This cult wijn bears the name of its owner, Catalan singer Lluís Llach.



### Vinification

14 months in French oak barrels (225 and 500 litre). 3 days of cold pre-fermentation, then 17 to 19 days of alcoholic fermentation, at 25-29°C. Malolactic fermentation takes place in stainless steel tanks for 50% of the wine, the rest in barrels.



### Storage potential

Drink as from : 2024  
Best moment : 2030-2032  
Until : 2036



### To serve

Serve at cellar temperature, after decanting preferably. The complete character of this wine will show only after some years in bottle.



### Trial analysis

Deep black colour. At first, the nose is very discreet but opens up with air. Then appear fruity notes of plums and cherries, but also mineral notes, chocolate and vanilla, with a hint of animal fragrances. On the palate, this wine is a fruit bomb. Powerful, deep, its complexity with develop with time. A very good match for strong, tasty meats.



### Wine style:

Mediterranean, powerful and mineral



### Assembly

Cariñena (56%), Gamatxa (44%)



### Region:

Catalunya



### Appellation:

D.O.Q. Priorat



### Wine estate:

Vall Llach

### Description domain

Singer and wine producer.



Biological