

# Vall Llach

VI DE FINCA QUALIFICADA

## MAS DE LA ROSA

This is Celler Vall Llach's flagship wine. The wine is made entirely from the grapes grown in a single vineyard,

in an amazing setting which has earned it its poetic name of:

Mas de la Rosa or Rose's Farmhouse.

This vineyard plot, made up of impossibly steep slopes, with its severe llicorella soil and an unforgiving south-facing aspect, is so unusual that it has given us our most exclusive wine.

Profound and structured, its magnificent concentration manifests itself in a rich weave of potent and original aromas and flavours without losing subtlety or harmony.

At the bodega no one thinks of this as an everyday beverage. We have enjoyed creating a wine for calm appreciation, for tasting pleasure.



## 2010

### VINTAGE

2010 started cold with a long winter characterised by snowfall and rain. By March, these factors meant that bud-burst was good (a little bit late) and vines grew well in their initial stage. There was plenty of water during the spring months. By mid-June, the grapes were starting to flower and there was abundant foliage. Despite the rainfall, the grapes were very healthy thanks mainly to the moderate temperatures and regular windy days. July was one of the most constant months in comparison to previous years, with veraison starting in most of the varieties by the end of the month. August meant the grapes continued to ripen, despite being quite cool, with the exception of the last week of the month. These higher temperatures continued into the first fortnight of September when the heat and considerable sunlight exposure meant the grapes ripened well. Autumn began with warm temperatures during the day, cooler nights and some rain, whilst in October the weather turned decidedly autumnal. In terms of phenolic ripening, all varieties maintained a week and a half difference compared to other years (starting from bud burst). Grapes ripened slowly due to the contrast between day-time and night-time temperatures. Grapes tended to remain very healthy and the harvest had finished by the second week of November. To sum up, the 2010 vintage was generally quiet, the grapes evolved at an even pace and temperatures tended to be lower than other years.

### ANALYSIS

Alcohol content	15,5 %
Total tartaric acidity	5,1g/l
Volatile acidity	0,85 g/l
Residual sugar	1,83 g/l

### VINIFICATION

Fermentation of the destalked grape in 225 and 500 litre wooden barriques and 1,000 and 2,500 litre stainless steel tanks.

3 days of cold pre-fermentation maceration, 17-19 days of fermentation at a temperature limited to between 25 and 29 °C with daily pigeage and gentle remontage.

12 days of post-fermentation maceration, followed by gentle pressing. Malolactic fermentation, 50% in stainless steel tanks and 50% in barrique.

### AGEING

The wine was transferred to 225 and 300 litre barriques of light- and medium-toasted fine-grained new French oak.

The wine was moved once during the ageing period of 16 months.

### BOTTLING

April 2013.

### VARIETIES

90 % Cariñena.

10 % Cabernet Sauvignon.

### N. OF BOTTLES

2669 0.750 litre bottles in 6-bottle cases.

42 1.5 litre Magnums.

12 3 litre Jeroboam

1 18 litre Salomon.