

· WINEMAKER'S NOTES ·

In the rocky hills about 2 hours south of Barcelona and only 12 miles inland from the Mediterranean Sea, lies the ancient village of Porrera in the D.O.Q. Priorat. Founded in 1204, a visit to Porrera is like walking back in time – cobble stone streets, only three small restaurants and only a few residents: 450 year-round to be exact. Not much exists besides beautiful vistas, old vines, stellar wines and *extremely* rocky hillsides. Following in the tradition of the Vins du Village in Burgundy, the new *Vins de Vila* of the D.O.Q. Priorat allow the name of one of its twelve ancient villages (in this case *Porrera*), to be used when naming a wine - as long as 100% of the grapes in the wine were grown within the boundaries of the municipality. The creation of this sub-appellation helps us to better define the different flavors, aromas and varietal characteristics that come out of this unique Spanish winemaking region. A tribute to a village, its townspeople and its indigenous old-vines, *Celler Vall Llach* created their *Porrera Vi de Vila* to be a wine of the highest quality and a homage to the people of Porrera - a village that welcomed the winery with open arms and now defines its spirit. Containing a blend of black currant, balsamic, fresh almond and forest herb aromas, the wine is fleshy, tasty and expressive in the mouth, with silky tannins and an interminable finish. The estate recommends opening this wine 30 minutes before drinking and serving it at a temperature of 55-60°F.

70% old-vine Cariñena & 30% old-vine Garnacha

· V I N T A G E ·

Vintage 2010 began with a long, cold winter, during which enough snow and rain fell to maintain an important hydric reserve all the way through the later period of bud-break. The rain continued into the spring months, producing a vigorous vegetative cycle that lasted throughout flowering in the middle of June. Despite the abundant rainfall, however, both the vines' flowers and leaves remained disease-free all the way to harvest, thanks to the moderate evening temperatures and warm, windy days that graced Priorat from the end of spring to the beginning of fall. After a healthy fruit set, veraison also began later than normal, giving way to a nice and slow phenolic maturation – perfect conditions for producing wines of exceptional quality from the typically sweltering, rocky hillsides of Priorat. Harvest began in Porrera towards the end of September and finished during the second week of November, where each individual vineyard block was harvested only when it had reached its optimum ripeness. From a “quiet, slow and cool vintage,” the 2010 wines from Celler Vall Llach should be exceptional upon release and will age gracefully over the next several years.

· V I N E Y A R D S ·

Located on the eastern edge of Priorat, Porrera is akin to the Carneros region of Napa Valley, in that it has more humidity and typically receives more rainfall than other parts of this inimitable wine region. Known for producing round and concentrated red wines that are “fresher” in quality, Porrera is the diamond in the rough and jagged Priorat landscape. Hailing from four estate-owned vineyard blocks, the Porrera Vi de Vila is a 100% old-vine Spanish wine at its finest.

Sant Antoni - Vine age: 90-100 yrs old, Elevation: 324-387 M, Orientation: SW, Varieties planted: Cariñena & Garnacha

Tros of Pasco - Vine age: 70-90 yrs old, Elevation: 450 M, Orientation: SW / S / W, Varieties planted: Cariñena

Tros of Sola - Vine age: 60-80 yrs old, Elevation: 375 M, Orientation: SE-S, Varieties planted: Cariñena & Garnacha

Ters of Sentiu - Vine age: 75-90 yrs old, Elevation: 500 M, Orientation: SW-S, Varieties planted: Cariñena & Garnacha

· F E R M E N T A T I O N A N D A G I N G ·

After the old-vine clusters were carefully hand-harvested and double-selected on a slow sorting table, a pre-fermentation cold maceration took place for three days before alcoholic fermentation began. The de-stemmed fruit was then fermented in 225-500 liter oak barrels and in 1,000-2,500 liter stainless steel tanks between 25-29 °C over 17-19 days, with daily manual punch-downs. Post-fermentative maceration lasted 12 days, followed by a soft press. Fifty percent of the wine went through malolactic fermentation in tank and 50% in barrel during May of 2011. The wine was then aged in new French oak barrels for 16 months, racked twice and bottled in November of 2012.

Wine analysis: 4.8 g/l (0.52%) total acidity; 3.56 pH; 15.7% alcohol by volume

· H I S T O R Y ·

From its inception, Celler Vall Llach has been governed by a rigid adherence to two guiding principles: rigor and quality. Vall Llach was founded in 1992 by the famous Catalan singer Lluís Llach and his childhood friend, notary Enric Costa. Located in Porrera, one of the twelve villages about an hour and half south of Barcelona that together form the Qualified Designation of Origin (D.O.Q.), Priorat, this winery seamlessly fuses history and innovation, resulting in high quality wines that are appreciated the world over. Today Enric's son, Albert, serves as the winery's head winemaker, co-owner and general manager, ensuring the stellar quality that Celler Vall Llach has become known for will continue to flourish from generation to generation.