



2012 *Idus de Vall Llach*

D.O.Q. Priorat

• WINEMAKER'S NOTES •

*Idus* is the result of a close collaboration between the Vall Llach estate and independent owners of *trossos*, or small vineyard blocks, who cultivate old-vine Cariñena and Garnacha. These ancient vineyards, located near the towns of Porrera and Torroja, Priorat, produce the quintessential Priorat character of this wine. The head-pruned, tiny “bonsai” vines yield naturally concentrated grapes that produce an inky red wine with incredibly complex aromas and flavors. A rich and smooth Priorat that surprises with its soft tannins, enticing aromas and slightly sweet finish, the *Idus de Vall Llach* is an homage to the old grape-growing families that have been farming Priorat’s rocky hillsides for generations. A consumer-friendly wine that will pair well with a wide variety of dishes, only 238 6-bottle cases were produced. Meant to drink now or age for up to 30 years, this wine should be opened a half hour before consuming and served between 55-60°F.

*76% Cariñena, 12% Merlot, 9% Cabernet Sauvignon and 3% Garnacha*

• VINTAGE •

Considered a dry vintage, due to the successive heat waves that hit the province of Tarragona from the month of May to the end of August, 2012 is said to be characterized by an uneven grape maturation in all regions of Priorat except for the very coolest. As the village where Celler Vall Llach is located lies closest to the Mediterranean sea, it is known to have cooler temperatures than other parts of Priorat. The growing season in Porrera typically lasts much longer and the grapes grown in the rocky hills surrounding the village are harvested later – a winning combination for achieving a perfect phenolic maturation. In the winemaker’s words, “over the spring and summer months, the scarce rainfall meant that our grapes were very healthy and we had no problems with botrytis. We did not observe any water stress in our vines throughout the summer months and our grapes ripened healthily all the way to harvest.”

• VINEYARDS •

The old vines that make up this wine are located in areas with enviable conditions due to their picturesque surroundings, hours of sunshine and elevation above sea level. Their rocky slopes are impressive to the eye, and prevent any kind of mechanical farming, which mandates an intimate and exclusive relationship with the wine grower. Selected from the choicest vineyard blocks each individual year, this wine is guaranteed to possess some of the best fruit that can be found in the Porrera and Torroja regions of Priorat.

• FERMENTATION AND AGING •

A pre-fermentation cold maceration took place for three days before alcoholic fermentation began. De-stemmed grapes were fermented in 1,000 and 2,500 liter stainless steel tanks between 25-29 °C over 14-18 days, with daily manual punch-downs. In order to ensure optimum grape quality, all vineyard blocks were harvested and vinified separately, where over 90 different micro-fermentations were performed. Post-fermentative maceration lasted 15 days, followed by a soft press. Fifty percent of the wine then went through malolactic fermentation in tank and 50% in barrel before the wine was aged in fine grain, 225 and 300 liter first-and-second year French oak barrels with a light toast. The barrels were racked once during the total aging time of 16 months and the wine was bottled in June of 2014.

*Wine analysis: 4.8 g/l (0.48%) total acidity; 3.40 pH; 15.5% alcohol by volume*

• HISTORY •

From its inception, Celler Vall Llach has been governed by a rigid adherence to two guiding principles: rigor and quality. The winery was founded in 1992 by the famous Catalan singer Lluís Llach and his childhood friend, notary Enric Costa. Today Enric’s son, Albert Costa, serves as the winery’s principal winemaker and managing partner. Located in Porrera, one of the twelve villages that form the Qualified Designation of Origin (D.O.Q.) Priorat, about an hour and half southwest of Barcelona, this winery seamlessly fuses history and innovation, resulting in high quality wines that are appreciated the world over.