La Buena Vida
The Reference for wines from Spain

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Porrera vi de Vila de Vall Llach 2023

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 100 years old), on the slopes. Very low yield (300 gr per plant). This cult wijn bears the name of its owner, Catalan singer Lluis Llach.

Vinification
Fermentation of the destemmed grapes in 300- and 500-litre vats, at a controlled temperature between 20 and 25°C for twenty days, with daily pigeage and gentle pump-overs. Malolactic fermentation takes place in stainless steel tanks. The Carignan is aged in 17hl and 20hl second-use French oak foudres, while the Grenache is aged in a 10hl Austrian oak foudre. The wine is racked once during the twelve-month ageing period.

Storage potential
Drink as from : 2025
Best moment : 2031-2033
Until : 2037

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 (78%), Garnatxa (22%)

Region:
Catalunya

Appellation:
D.O.Q. Priorat

Wine estate:
Vall Llach

Biological

Description domain

Singer and wine producer.