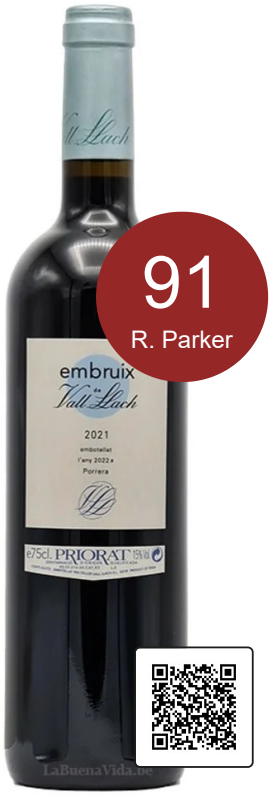
La Buena Vida.be
VINOS DE VITICULTOR

La Buena Vida
The Reference for wines from Spain

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Embruix 2023
Vall Llach - 75 cl.



Embruix is mainly produced from the younger vineyards planted in the mid-1990s. A typical Priorat “Vi Regional”, coming from vines of around 30 years old. Occasionally, a portion of old-vine Grenache or Carignan is included, but the main purpose of this wine is pure pleasure. And it succeeds brilliantly. A luscious fruit-driven wine offering outstanding value for money. Its name means “bewitched”, which is exactly what happens when you drink it.

Vinification
Fermentation of the destemmed grapes in stainless steel tanks of 2,500 and 5,000 litres, at a controlled temperature between 25 and 29°C for 17 days, with daily pigeage and gentle pump-overs. This is followed by a 12-day post-fermentation maceration and gentle pressing. Malolactic fermentation takes place in stainless steel tanks. The wine is aged for 12 months in 225- and 300-litre French oak barrels of third and fourth use, with light to medium toast. The wine is racked once during ageing.

Storage potential
Drink as from: 2025
Best moment: 2027-2030
Until: 2034

To serve
18°C.

Trial analysis
Black colour. Aromas of black fruit, plum, black cherries, chocolate, vanilla and animal notes. Not only a fruit bomb on the palate, but also a great, complex and complete wine where fruit, alcohol, tannins and acidity combine. Good persistence. An ideal match for strong meats.

Wine style:
Mediterranean, powerful and mineral

Assembly
Garnatxa (36%), Carinyena (26%), Merlot (18%), Syrah (12%), Cabernet Sauvignon (8%)

Region:
Catalunya

Appellation:
D.O.Q. Priorat

Wine estate:
Vall Llach

Biological

Description domain

Singer and wine producer.