



Vi de Vila PORRERA 2017

VARIETIES: Carinena 60% and Grenache 40%

VINIFICATION: Harvest is done by hand using 12-kg boxes. The two varieties are destemmed separately and slightly crushed. Macerations are done every 15-20 days at a maximum controlled temperature of 28°C. Both varieties are vinified separately, during the vinification we make them closed pumping daily and some of the days we make the open pumping over.

AGEING: Carignan is aged for 12 to 14 months in 400L barrels. and the Garnacha is aged for 12 to 14 months in cement tank. Later it is bottled and left to rest in the cellar for 3 more years before going on the market.

BOTTLING: June 2019 (44.504 75-cl bottles and 1.504 magnum bottles)

OENOLOGISTS: Adrià Pérez and Marc Pérez.

VINEYARDS: Vineyards owned by the members of the cooperative of Porrera. 22 different vineyards of young vines (from 7 to 60 years old)

