

Designation of Origin

Empordà

Vintage

2020

Ageing

Young Wine

Type of bottle

Bordeaux, prestige, white, 75 cl.

Varietals

Garnatxa Negra (93%), Ull de llebre (7%)

Winemaking

Vinification of the free run juice, slightly macerated with the skins, at a controlled temperature of 15°C.



66 A rosé faithful to its origins, to enjoy anytime. 99

Delfí Sanahuja. Chief Winemaker

Tasting Note

Bright salmon color. Fruity aroma. Spicy, with a floral background. This is a very well-balanced, nice, long-lasting wine.

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Analysis

ABV: 13.5% by Vol. Free SO₂: 18 mg/l. Total SO₂: 90 mg/l.

Total acidity: 3.70 g/l (s.a.). Volatile acidity: 0.33 g/l (a.a.). Residual sugar: 0.30 g/l.

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