

Designation of Origin

Empordà

Vintage 2017

Ageing

24 months in Bordeaux barrels of fine American oak, the rest in bottle.

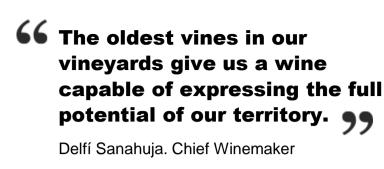
Type of bottle

Bordelaise "Esevi". 75 cl.

Varietals Samsó (100%).

Winemaking

Red winemaking, long-term maceration, controlled fermentation at 25°C...



Tasting Note

Cherry color of upper layer.

The aroma reminds to red and black fruits, with a touch of aging notes. The mouthfeel is very fresh, with tannins present but well rounded. It is a wine that perfectly expresses the varietal personality and the vineyard where it comes from. .

Analysis

ABV: 14.70% by Vol. Free SO₂: 22 mg/l. Total SO₂: 60 mg/l. Total acidity: 3.40 g/l (s.a.). Volatile acidity: 0.98 g/l (a.a.). Residual sugar: 0.10 g/l.

Finca la Garriga

FINCA

LA GARRIGA

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PERELADA