

Designation of Origin

Empordà

Vintage

2021

Ageing

Young wine.

Type of bottle

Borgogne, moss green, 75 cl., & Bottle of 37,5 cl.

Varietals

Garnatxa Negra (46%), Samsó (18%), Syrah (15%),
Merlot (12%), Cabernet Sauvignon (8%), Cabernet franc
(1%).

Winemaking

Black Elaboration, medium maceration and
controlled fermentation at 25°C.



Jardins

“ **A wine of floral aromas inspired by a unique setting, the gardens of the Castle of Peralada.** ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Cherry red colour, with a violet rim.

The aroma is intense and reminds of fresh and sweet fruits at the same time. It is a round, fresh, well-balanced wine. Tannins are present but very smooth, silky and nice in the mouth.

This is a wine with a long aftertaste and a marked personality.

Analysis

ABV: 14,30 % by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 60 mg/l.

Total acidity: 3.90 g/l (a.s.).

Volatile acidity: 0.53 g/l (a.a.)

Residual sugar: 0.30 g/l.