

Designation of Origin

Empordà

Vintage

2016

Ageing

8 months in new acacia barrels.
Periodical *battonages*.

Type of bottle

Borgogne, moss colour, 75 cl.

Varietals

Chardonnay (70%), Samsó Blanc (30%).

Winemaking

Fermented in acacia barrels at a controlled temperature of 15°C.



“ Born from the oldest vineyards of Perelada, and fermented and aged in oak. It is a singular white. ”

Delfí Sanahuja. Chief Winemaker

Tasting Note

Golden yellow colour.

Fresh fruit aromas with a balsamic background, perfectly balanced with the fine and delicate barrel notes.

In the mouth it is fresh, elegant, well balanced.

It stands out for its unique complexity and personality.

Analysis

ABV: 13.0% by Vol.

Free SO₂: 20 mg/l.

Total SO₂: 90 mg/l.

Total acidity: 3.50 g/l (s.a.).

Volatile acidity: 0.37 g/l (a.a.).

Residual sugar: 0.30 g/l.

Finca la Garriga