

## Designation of Origin

Empordà

## Vintage

2017

## Ageing

Young wine.

## Type of bottle

Borgogne, moss green, 75 cl.

## Varietals

Garnatxa Negra (61%), Syrah (25 %), Samsó (14 %).

## Winemaking

First must was fermented at a controlled temperature of 24°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 fruity, spicy and very enveloping. 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 Mediterranean style.

## Analysis

ABV: 14 % by Vol.

Free SO<sub>2</sub>: 20 mg/l.

Total SO<sub>2</sub>: 70 mg/l.

Total acidity: 3.30 g/l (a.s.).

Volatile acidity: 0.40 g/l (a.a.).

Residual sugar: 0.10 g/l.