

Designation of Origin

Empordà

Vintage

2017

Ageing.

Young wine

Type of bottle

Borgogne bottle, white, 75 cl.

Varietals

Ull de Llebre (43%), Cabernet Sauvignon (36%),
Syrah (13%), Garnatxa Negra (8%)

Winemaking

Temperature controlled fermentation of the
first must takes place at 15°C.



Jardins Rosé

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

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Blushed peach pink. Intense aroma of ripe stone fruits,
with some citric notes.
In the mouth it is round, with a long and nice after-taste.

Analysis

ABVn: 13.50% by Vol.
Free SO₂: 20 mg/l.
Total SO₂: 100 mg/l.
Total acidity: 3.40 g/l (s.a.).
Volatile acidity: 0.45 g/l (a.a.).
Residual sugar: 0.30 g/l.