



Masia Perelada Blanco 2016

A Masia is the traditional rustic homestead of the Catalan countryside, surrounded by vines and bathed in a dappled light. The sun-drenched grapes give full-bodied wines with ripe and rich flavours, to be enjoyed with many types of food, especially those of the Mediterranean cuisine.

Designation of Origin: Catalunya.

Varietals: Macabeu (70%), Garnatxa Blanca (30%).

Harvest: Selected grape.

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

Ageing: Young wine.

Graduation: 11.80% by Vol.

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

Volatile acidity: 0.18 g/l (a.a.).

Residual sugar: 0.30 g/l.

Free SO₂: 21 mg/l.

Total SO₂: 100 mg/l.

Type of bottle: *Bordeaux* Nova, green, 75 cl. With cork or screw cap.

Tasting note: Straw yellow colour. Fresh fruit aroma with fine floral notes. In the mouth it is fruity, fresh, enveloping. Its after-taste is nice, very fine, expressive and silky. This is a smooth wine, well-balanced, with a marked Mediterranean character.