



# Masia Perelada Tinto 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:** Garnatxa negra (100%).

**Harvest:** Selected grape.

**Winemaking:** Fermented on the skins at a controlled temperature of 24°C. Medium maceration.

**Ageing:** Young wine.

**ABV:** 13.90% by Vol.

**Residual sugar:** 0.40 g/l.

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

**Total SO<sub>2</sub>:** 95 mg/l.

**Total acidity:** 3.40 g/l (s.a.).

**Volatile acidity:** 0.34 g/l (a.a.).

**Type of bottle:** *Bordeaux Nova*, green AV, 75 cl. with cork. *Bordeaux evolution*, screw cap.

**Tasting note:** Cherry red, slightly maroonish. Its aroma is reminiscent of red fruits, with slightly floral notes. In the mouth it is fresh, well-balanced, nice. This is an enveloping wine, with a marked Mediterranean character.