

Designation of Origin

Empordà

Vintage

Selecció Especial 2015

Essence

Perelada, the music of the landscape. An elegant, intense wine, made to enjoy art to the maximum, like Lita Cabellut and her work "The Muse of Arts" that illustrates the 32nd Festival Castell de Peralada. A special wine to enjoy good music.

Type of bottle

Bordeaux, Esevi, 75 cl.

Varietals

Samsó (30%), Garnatxa (27%), Cabernet Sauvignon (20%), Merlot (18%), Syrah (5%).

Winemaking

Temperature controlled fermentation on the skins takes place at 25°C. Medium maceration.



“ **The Castillo de Peralada Festival has more than 30 years of experience. Each year we dedicate one of our wines to demonstrate our connection with the cultural world.** ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Intense cherry red.

In the nose there's a predominance of ripe fruit and some fine ageing notes.

In the mouth it is nice, well-balanced, with ripe tannins. It has a medium structure, This is a long and enveloping wine, with lots of personality.

Analysis

ABV: 14.50% by Vol.

Free SO₂: 21 mg/l.

Total SO₂: 90 mg/l.

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

Volatile acidity: 0.76 g/l (a.a.).

Residual sugar: 0.60 g/l.