



Ex Ex 12

Limited edition of 3.557 bottles

Perelada Ex.Ex. 12 is a blend of seven grape varieties from the 2013 harvest and four types of terrain very differentiated by structure (clays, sands with gravels, ferruginous slate and blue slate).

It is a wine whose final blend comes from the four Finca wines currently owned by the Perelada winery (Finca Malaveïna, Finca Espolla, Finca La Garriga and Finca Garbet).

Ex Ex 12 Concept:

The blending of seven varieties in the same wine resulting in a lot of complexity.

The coupage of four "**terroirs**" of **Finca**, clearly differentiated in their edaphological and climatic structure, resulting in a "**Finca de Fincas**" wine.

The coupage of the four Finca wines (Finca Malaveïna, Finca Espolla, Finca La Garriga and Finca Garbet), once the time in aging in barrels of each of the wines separately.

Later, the proportion of the final coupage of the Finca wines has been proportional to the vineyard area that goes to each Finca wine: 49% Finca Malaveïna, 24% Finca Espolla, 16% Finca La Garriga and 11% Finca Garbet) , resulting in two coupons in the same wine.

Designation of Origin

Empordà

Ageing

Finca Malaveïna: 20 months in new French oak barrels.

Finca Espolla: 19 months in new French oak barrels.

Finca La Garriga: 19 months in new American oak barrels.

Finca Garbet: 25 months in new French oak barrels of 300 liters.

Bottled on November 24, 2015.

Type of bottle

Bordelaise "Esevi", 75 cl.

Varietals

Syrah (31%), Merlot (22%), Samsó (17%),
Cabernet Sauvignon (10%), Monastrell (9%),
Cabernet Franc (6%), Garnacha Negra (5%).

Winemaking

The harvest is manual in the four Farms and for the seven varieties. The coupage is carried out separately from the four Finca wines before filling the barrels.



Ex Ex 12

“ Perelada aims to make the most of the enormous wine potential of the Empordà. That's why we put a lot of effort into experimenting new things and drawing conclusions. ”

Delfi Sanahuja. Chief Winemaker.

Tasting Note

The wine stands out for its cherry red color of high layer, aromas of fresh fruit, balsamic and spicy notes predominate.

Very fresh on the palate, round, enveloping, savory and with a long and pleasant aftertaste.

Due to its structure, acidity and balance, it is predicted a great capacity for aging.

Analysis

ABV: 14.20% by Vol.

Free SO₂: 50 mg/l.

Total SO₂: 15 mg/l.

Total acidity: 3.70 g/l (s.a.).

Volatile acidity: 0.65 g/l (a.a.).

Residual sugar: 0.10 g/l.

Ph: 3,39