

Designation of Origin

Empordà

Vintage

2018

Ageing

Young wine.

Type of bottle

Bourgogne, green, 75 cl.

Varietals

Macabeu (100%).

Winemaking

Temperature controlled fermentation of the first must takes place at 14°C.



“Peralada has been working hard to protect the storks. We want to raise awareness among the people about the importance of taking care of a privileged natural environment such as the Empordà.”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Pale yellow colour. Fresh and ripe fruits aroma, over a delicate floral background. In the mouth it is wide, round, enveloping, with a lively acidity.

This is a well-balanced wine, long-lasting, with a nice after-taste. With the marked personality of the varietal.

Analysis

ABV: 12,5%.

Free SO₂: 17 mg/l.

SO₂ total: 90 mg/l.

Total acidity: 3.60 g/l (s.a.).

Volatile acidity: 0.42 g/l (a.a.).

Residual sugar: 0.50 g/l.

Cigonyes Blanc