

Designation of Origin

Empordà

Vintage

2017

Ageing

Five months in used Bordeaux barrels made of French Allier and American oak.

Type of bottle

Bourgogne, moss, 75 cl.

Varietals

Garnatxa Negra (57%), Merlot (29%), Syrah (14%).

Winemaking

Red winemaking, medium maceration, controlled fermentation at 25°C.



Cigonyes

“ Perelada 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

Purple colour of high intensity.

Aromas reminiscent of red fruits, well combined with hints of oak ageing. In the mouth it is light, well balanced, tasty and fresh.

This is a smooth, silky, long-lasting wine. With a nice and enveloping after-taste.

Analysis

ABV: 14.60% by Vol.

Free SO₂: 22 mg/l.

Total SO₂: 60 mg/l.

Total acidity: 3.80 g/l (s.a.).

Volatile acidity: 0.55 g/l (a.a.).

Residual sugar: 0.10 g/l.