

Designation of Origin

Empordà

Vintage

2018

Ageing

Young wine.

Type of bottle

Bourgogne, 75 cl.

Varietals

Garnatxa Negra (51%), Ull de Llebre (49%).

Winemaking

Vinification of the first must at a temperature of 15°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, bright pink colour. On the nose there are red berry notes, white flowers, spicy hints and some fine herbal notes.

In the mouth it is round, fresh, enveloping, with a long and pleasant after-taste.

Analysis

ABV: 12,5%.

Free SO₂: 18 mg/l.

Total SO₂: 80 mg/l.

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

Volatile acidity: 0.36 g/l (a.a.).

Residual sugar: 0,25 g/l.

Cigonyes Rosé

