

Designation of Origin

Empordà

Vintage

2018

Ageing

Young Wine.

Type of bottle

Burgundy, mossy color, 75 cl

Varietals

Sauvignon Blanc (55%), Macabeu (30%),
Chardonnay (15%).

Winemaking

Temperature controlled fermentation of the first
must takes place at 16°C



“ A wine of floral aromas
inspired by a unique setting,
the gardens of the Castle of
Peralada. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Pale yellow color.

Intense aroma of fresh fruit, fine tropical notes with a
floral background.

In the mouth it is complex, enveloping and very fresh.
It is a balanced wine, persistent and with a long and
pleasant aftertaste.

Analysis

ABV: 12,50% vol.

Free SO₂: 21 mg/l.

Total SO₂: 90 mg/l.

Total acidity: 3,60 g/l (a.s.).

Volatile acidity: 0,45 g/l (a.a.).

Residual sugar: 0,60 g/l.

Jardins Blanc