

## Designation of Origin

Empordà

## Vintage

2018

## Ageing

6 months in new acacia barrels. Periodical *battonages*.

## Type of bottle

Borgogne Authentique, oak colour, 75 cl.

## Varietals

Chardonnay (70%), Cariñena Blanca (30%).

## Winemaking

Fermented and aging in acacia barrels at a controlled temperature of 15°C.



## Finca la Garriga

“ Born from the oldest vineyards of Perelada, and fermented and aged in oak. It is a singular white. ”

Delfí Sanahuja. Chief Winemaker

## Tasting Note

Golden yellow colour.

Fresh fruit aromas with a balsamic background, perfectly balanced with the fine and delicate barrel notes.

In the mouth it is fresh, elegant, well balanced.

It stands out for its unique complexity and personality.

## Analysis

ABV: 13,50% by Vol.

Free SO<sub>2</sub>: 19 mg/l.

Total SO<sub>2</sub>: 100 mg/l.

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

Volatile acidity: 0.34 g/l (a.a.).

Residual sugar: 0.85 g/l.