



## **Ex Ex 13**

**Limited edition of 639 bottles**

**Peralada** winery has produced this wine under the concern of producing a high-gamma white wine with one of the native varieties of the Empordà region, with very little planting area and little known as “Garnacha Roja”. The Ex Ex 13 results from the harvest of 2016 and comes from the Finca La Garriga in the town of Peralada.

It is a white variety also called Grenache gray, recommended in the Denomination of Origin Empordà and whose name in the area is also known as "Lledoner Roig".

According to a study by INCAVI in 2015, Garnachas are a group of varieties, with a common genetic base and differentiated by morphological characters caused by specific somatic mutations (small changes in the very specific region of DNA).

It is grown traditionally in Catalonia and 98% of the planted area is in the **DO Empordà**, in 2016 there were already 57 hectares planted in this region.

Red Grenache has a gray or pink coloration on the skin, depending on phenological, agronomic and environmental factors.

It is widely used in the area for the production of the typical natural sweet wine Garnacha del Empordà.

The red Garnacha is characterized by having large clusters of conical shape, with compact wings and medium berries.

It is quite resistant to drought but little resistant to mildew.

It synthesizes a high concentration of sugars and a low concentration of acids.

## Designation of Origin

Empordà

## Ageing

Fermentation and subsequent aging for nine months in new acacia barrels, periodically performing battonage operation.

Bottled on June 14, 2017.

## Type of bottle

Bordelaise "Esevi", 75 cl.

## Varietals

Garnacha Roja (100%).

## Winemaking

Manual collection in boxes at Finca la Garriga, cooling of the grapes at 1°C in a cold room and subsequent pressing with a yield of 40% of the must



Ex Ex 13

“ Perelada aims to make the most of the enormous wine potential of the Empordà. That's why we put a lot of effort into experimenting new things and drawing conclusions. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

The wine stands out for its bright yellow color, the aromas of fresh fruit, white flowers, herbs, balsamic and honeyed notes. The palate stands out for having a saline point, fresh, round, fruity, enveloping, sapid and with a long and pleasant aftertaste.

Due to its structure, acidity and balance it is predicted a very good aging capacity.

## Analysis

ABV: 13.60% by Vol.

Free SO<sub>2</sub>: 60 mg/l.

Total SO<sub>2</sub>: 16 mg/l.

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

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

Residual sugar: 0.70 g/l.

Ph: 3,15