

Designation of Origin

Empordà

Vintage

2019

Ageing

Young Wine.

Type of bottle

Burgundy, mossy color, 75 cl

Varietals

Macabeu (49 %), Sauvignon Blanc (43 %),
Chardonnay (8 %).

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: 13,0% vol.

Free SO₂: 16 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3,40 g/l (a.s.).

Volatile acidity: 0,52 g/l (a.a.).

Residual sugar: 0,40 g/l.

Jardins Blanc