

## Designation of Origin

Empordà

## Vintage

2015

## Ageing

Nineteen months in new Bordeaux, 50% French oak barrels and 50% American fine type of barrels. Rest in bottle.

## Type of bottle

Bordelaise "Esevi", 75 cl.

## Varietals

Cabernet Sauvignon (26%), Garnacha Negra (25%), Syrah (23%), Merlot (17%), Samsó (7%), Monastrell (2%).

## Winemaking

Red winemaking, punching the cap twice daily throughout fermentation. Maceration for 27 days at a controlled temperature of 24°C.



“ The only Gran Reserva Perelada, a tribute to the founder of our winery and a great revitalizer of the Empordà wine tradition. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Cherry red color

Aroma with hints of ripe fruits and spices, balsamic notes and a roasted background.

The palate is broad, structured and balanced.

It has some tannins present but very well integrated, and the acidity gives it a lot of freshness.

It is a wine with a lot of personality and a long aftertaste.

## Analysis

ABV: 14.30% by Vol.

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

Total SO<sub>2</sub>: 70 mg/l.

Total acidity: 3.50 g/l (s.a.).

Volatile acidity: 0.82 g/l (a.ac.).

Residual sugar: 0.25 g/l.

