

Designation of Origin

Empordà

Vintage

2019

Ageing.

Young wine

Type of bottle

Borgogne bottle, white, 75 cl.

Varietals

Ull llebre (80%), Garnatxa negra (20%)

Winemaking

Temperature controlled fermentation of the first must takes place at 15°C.



Jardins Rosé

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

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Blushed peach pink. Intense aroma of ripe stone fruits, with some citric notes.
In the mouth it is round, with a long and nice after-taste.

Analysis

ABVn: 13.60% by Vol.
Free SO₂: 22 mg/l.
Total SO₂: 90 mg/l.
Total acidity: 3.50 g/l (s.a.).
Volatile acidity: 0.42 g/l (a.a.).
Residual sugar: 0.10 g/l.

