

Designation of Origin

Empordà

Vintage

2020

Ageing

Four months in used Bordeaux barrels made of French Allier and American oak.

Type of bottle

Bourgogne, moss, 75 cl.

Varietals

Syrah (62%), Garnatxa Negra (37%), Samsó (1%)

Winemaking

Red winemaking, medium maceration, controlled fermentation at 24°C.



Cigonyes

“ Perelada has been working hard to protect the storks. We want to raise awareness among the people about the importance of taking care of a privileged natural environment such as the Empordà. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Medium layer violet color. Aromas reminiscent of red and black fruits, well combined with hints of oak ageing. In the mouth it is light, fresh, well balanced, and tasty. This is a smooth, long-lasting wine. With a nice and enveloping after-taste.

Analysis

ABV: 15 % by Vol.
Free SO₂: 22 mg/l.
Total SO₂: 60 mg/l.
Total acidity: 3.40 g/l (s.a.).
Volatile acidity: 0.57 g/l (a.a.).
Residual sugar: 0.10 g/l.