

Designation of Origin

Empordà

Vintage

2020

Ageing

Young wine.

Type of bottle

Borgogne, moss green, 75 cl., & Bottle of 37,5 cl.

Varietals

Garnacha Negra (40%), Samsó (20%), Merlot (10%),
Cabernet Sauvignon (16%), Syrah (6%), Cabernet franc
(1%).

Winemaking

Black Elaboration, medium maceration and
controlled fermentation at 25°C.



Jardins

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

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Cherry red colour, with a violet rim.

The aroma is intense and reminds of fresh and sweet
fruits at the same time. It is a round, fresh, well-
balanced wine. Tannins are present but very smooth,
silky and nice in the mouth.

This is a wine with a long aftertaste and a marked
personality.

Analysis

ABV: 14,50 % by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 70 mg/l.

Total acidity: 3.60 g/l (a.s.).

Volatile acidity: 0.62 g/l (a.a.)

Residual sugar: 0.11 g/l.