

Designation of Origin

Empordà

Vintage

2017

Ageing

16 months in Bordeaux barrels, 50% fine American oak and 50% Allier French oak. Then bottled.

Type of bottle

Bordeaux *ancienne 2*, 75 cl.

Varietals

Cabernet Sauvignon (32%), Garnacha Negra (27%), Merlot (22%), Samsó (14%), Others (5%).

Winemaking

Red winemaking method, long maceration, controlled fermentation at 25°C.



“ The Castillo de Peralada Festival has more than 30 years of experience. Each year we dedicate one of our wines to demonstrate our connection with the cultural world. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Deep cherry red colour.

Its aroma is reminiscent of red fruits and spices, with some balsamic notes and a toasted background.

In the mouth it is fresh, well-structured and balanced.

Its tannins are present but well integrated.

This is a wine with a great personality and a long after-taste.

Analysis

ABV: 15,0% by Vol.

Free SO₂: 22 mg/l.

Total SO₂: 60 mg/l.

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

Volatile acidity: 0,92 g/l (a.a.).

Residual sugar: 0.20 g/l.

**Festival Castell
Peralada 2022**