

Designation of Origin Empordà

Vintage 2021

Ageing Young wine.

Type of bottle

Burgundy, moss colour, 75 cl.

Varietals

Garnatxa Roja (63%), Macabeu (20%), Garnatx Blanca (17%).

Elaboración

Vinification of the free-run must at a controlled temperature of 15°C.

66 The Empordà has always been a source of inspiration for artists, and this wine is a tribute to a land that inspires us. 99

Delfí Sanahuja. Chief Winemaker.

Tasting note

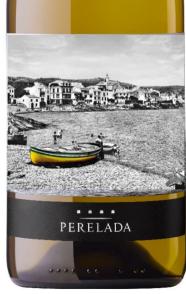
Straw yellow colour with golden hues. Intense aroma of sweet fruit with fine spicy notes. In the mouth it is full-bodied, fatty, enveloping, with a very lively acidity.

It is a balanced, persistent wine with a pleasant finish. It has a unique, different and very defined personality, thanks to the Garnatxa Roja variety.

Analysis

ABV: 13.60% by Vol. Free SO2: 18 mg/l. Total SO2: 80 mg/l. Total acidity: 3.80 g/l (s.a.). Volatile acidity: 0.25 g/l (a.a.). Residual sugar: 0.11 g/l.

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Inspirador