

Designation of Origin

Empordà

Vintage

2022

Ageing

Young wine.

Type of bottle

Bourgogne, green, 75 cl.

Varietals

Macabeu (91%), Sauvignon blanc (9%)

Winemaking

Temperature controlled fermentation of the first must takes place at 14°C.



“ Peralada 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. ”

Delfi Sanahuja. Chief Winemaker.

Tasting Note

Pale yellow colour. Fresh and ripe fruits aroma, over a delicate floral background. In the mouth it is wide, round, enveloping, with a lively acidity.

This is a well-balanced wine, long-lasting, with a nice after-taste. With the marked personality of the varietal.

Analysis

ABV: 13 %.

Free SO₂: 19 mg/l.

SO₂ total: 80 mg/l.

Total acidity: 3.20 g/l (s.a.).

Volatile acidity: 0.23 g/l (a.a.).

Residual sugar: 0.10 g/l.

Cigonyes Blanc