

Designation of Origin

Empordà

Vintage

2022

Ageing

Young wine.

Type of bottle

Bourgogne, 75 cl.

Varietals

Garnatxa Negra (76%), Ull de llebre (24%).

Winemaking

Vinification of the first must at a temperature of 15°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

Salmon pink pale and bright colour.

Aroma of red fruits, spices with a floral background.

In the mouth it is round, fresh, enveloping, with a long and pleasant after-taste.

It is a complex wine with a lot of varietal personality.

Analysis

ABV: 13 %.

Free SO₂: 18 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.40 g/l (s.a.).

Volatile acidity: 0.20 g/l (a.a.).

Residual sugar: 0,25 g/l.

Cigonyes Rosé

