

■ ■ ■ ■
PERELADA

Designation of Origin

Empordà

Vintage

2018

Essence

Nights you will never forget. When the great universal pleasures are born passion and complicity with great artists like Ouka Leele and its luminous portrait that illustrates this 33rd festival.

Type of bottle

Bordeaux Terroir, white, 75 cl.

Varietals

Cabernet Sauvignon (85%), Garnacha Negra (10%), Syrah (5%).

Winemaking

Vinification of the flower must at a controlled temperature of 14°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

Light pink salmon color. Aroma of red fruits with spicy notes. The palate is intense, round, enveloping and with a long aftertaste. It has a perfumed finish, expressive, persistent and fruity sensations. It is a very balanced wine with a lot of personality.

Analysis

ABV: 12.10% by Vol.
Free SO₂: 19 mg/l.
Total SO₂: 90 mg/l.
Total acidity: 3.50 g/l (s.a.).
Volatile acidity: 0.42 g/l (a.a.).
Residual sugar: 0.50 g/l.

