

Designation of Origin

Empordà

Vintage

2020

Ageing

60% of the wine has aged in French and American oak barrels for 10 months, 20% of the wine has aged in foudres for 12 months, and the other 20% has aged in concrete vats for 14 months.

Type of bottle

Essentia Antico, moss-colored, 75 cl.

Varietals

Grenache noir, Syrah, Merlot, Cabernet Sauvignon, Carignan.

Winemaking

Red winemaking method with medium maceration and controlled fermentation at 24°C.



“ A wine that conveys the spirit of Perelada. A balance between the foreign and the autochthonous. ”

Delfi Sanahuja. Chief Winemaker.

Tasting Note

Deep ruby color.

Aromas reminiscent of both red and black forest berries, interlaced with a subtle combination of spices and fine toasted notes from the barrel aging.

On the palate it is mouth-watering, fresh, balanced and very long.

A wine with firm, round tannins and an enveloping and pleasant aftertaste.

Analysis

ABV: 15 %.

Contains sulphites.

Amfitrió