

DENOMINATION OF ORIGIN
Empordà

VINTAGE
2023

VARIETIES
Macabeu, Sauvignon Blanc, Garnatxa Blanca.

WINEMAKING
Temperature controlled fermentation of the
free-run juice takes place at 16°C.

CIGONYES BLANC



PERELADA HAS BEEN WORKING HARD TO PROTECT THE STORKS. WE WANT TO RAISE PEOPLE'S AWARENESS REGARDING THE IMPORTANCE OF PROTECTING A PRIVILEGED NATURAL ENVIRONMENT SUCH AS THE EMPORDÀ.

DELFI SANAHUJA. CHIEF WINEMAKER.

TASTING NOTE

Straw yellow colour, with greenish tones.

Intense aroma of fresh fruit with a delicate floral background.

On the palate it is full-bodied, fatty, enveloping and with a very lively acidity.

It is a balanced, persistent wine with a pleasant finish.

ANALYSIS

ABV: 12,5 % by Vol.
Contains sulphites.