



**PERELADA**

DENOMINATION OF ORIGIN  
Empordà

VINTAGE  
2023

AGEING  
Three months in used Bordeaux barrels made  
of French Allier and American oak.

VARIETIES  
Garnatxa Negra, Samsó, Syrah, Merlot,  
Cabernet.

WINEMAKING  
Red winemaking, medium maceration,  
controlled fermentation at 22°C.

**CIGONYES  
NEGRE**



PERELADA 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

Intense cherry colour with violet tones.

Aroma reminiscent of red and black fruits, rounded with a discreet combination of fine notes of barrel ageing. In the mouth it is intense, fresh, balanced and very long.

It is a wine with very round tannins and an enveloping and pleasant aftertaste.

### ANALYSIS

ABV: 14,5 % by Vol.  
Contains sulphites.



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