



PERELADA

DENOMINATION OF ORIGIN
Empordà

VINTAGE
2023

VARIETIES
Garnatxa Negra

WINEMAKING
Vinification of the first must at a temperature
of 16°C.

**CIGONYES
ROSÉ**



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

Very pale and bright salmon pink colour.

Aroma of red fruits and spices with floral undertones.

On the palate it is round, fresh, enveloping, with a very long and pleasant finish.

It is a complex wine with a fresh and pleasant finish.

ANALYSIS

ABV: 13,5 % by Vol.
Contains sulphites.



@c_perelada 

www.perelada.com 