



PERELADA

DENOMINATION OF ORIGIN
Empordà

VINTAGE
2023

AGEING
Seven months of ageing in new acacia barrels.

VARIETIES
Chardonnay, Sauvignon Blanc.

WINEMAKING
Vinification of the free-run must at a
controlled temperature of 16°C.

COLLECTION
BLANC



A COLLECTION OF AROMAS OF THE
EMPORDÀ THAT CONVEY ELEGANCE
AND FRESHNESS.

DELFI SANAHUJA. CHIEF WINEMAKER.

TASTING NOTE
Bright straw yellow.

Aroma with an expression of sweet fruits,
reminiscent of dry fruit and a touch of citrus.

On the palate it is round, fresh and balanced.

It is an intense and complex wine with a very
long and expressive finish. Its complexity and
unique personality stand out.

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



@c_perelada 

www.perelada.com 