

## Designation of Origin

Empordà

## Vintage

2021

## Ageing

4 months in new acacia barrels. Periodical *battonages*.

## Type of bottle

Borgogne Authentique, oak colour, 75 cl.

## Varietals

Chardonnay (100%).

## Winemaking

Fermented and aging in acacia barrels.



“ Born from the oldest vineyards of Perelada, and fermented and aged in oak. It is a singular white. ”

Delfi Sanahuja. Chief Winemaker

## Tasting Note

Golden yellow colour.

Fresh fruit aromas with a floral background, perfectly balanced with the fine and delicate barrel notes.

In the mouth it is fresh, elegant, well balanced.

It stands out for its unique complexity and personality.

## Analysis

ABV: 13,20% by Vol.

Free SO<sub>2</sub>: 21 mg/l.

Total SO<sub>2</sub>: 110 mg/l.

Total acidity: 3.40 g/l (s.a.).

Volatile acidity: 0.29 g/l (a.a.).

Residual sugar: 0.30 g/l.

**Finca la Garriga**