

PERELADA

ESPERIT AMFITRIÓ · 1923

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2024

VARIETIES

Garnacha negra, Chardonnay, Pinot Noir

WINEMAKING

Organic Cava de Guarda Rosé made from the first fraction of the must of grapes selected for their character and optimal ripeness. A delicate maceration gives it its subtle hue and aromatic expression.

The second fermentation in the bottle and a minimum ageing of 9 months before disgorgement give it greater depth, balance and a serene harmony.

PERELADA

STARS TOUCH OF ROSE



Life is short; surround yourself with people who light you up like stars and fill your days with positivity and happiness.

Delfí Sanahuja.
Master Winemaker Top 100
by The Drinks Business, 2026.

TASTING NOTES

A delicate pink colour with lilac highlights lights up the glass with a radiant presence. Its fine, abundant bubbles rise gracefully, forming a persistent string. On the nose, aromas of red fruits, lychee, and a sweet hint of lollipop emerge. On the palate, it offers a silky smoothness that envelops the mouth, leaving a harmonious and elegant sensation with every sip.

PAIRING

A delicate and fruity cava that pairs very well with salads, tartares, light pasta dishes, or desserts made with red fruits.

ANALYSIS

ABV: 11,5% vol.
Contains sulphites
Dosage: Brut

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