

## Designation of Origin

Empordà

## Vintage

2021

## Ageing

Young Wine.

## Type of bottle

Burgundy, mossy color, 75 cl

## Varietals

Sauvignon Blanc (39%), Macabeu (30 %),  
Garnatxa Blanca (26%), Chardonnay (3 %),  
Garnatxa Roja (1%), Muscat (6%).

## Winemaking

Temperature controlled fermentation of the first  
must takes place at 15°C



“ A wine of floral aromas  
inspired by a unique setting,  
the gardens of the Castle of  
Peralada. ”

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Pale yellow color.

Intense aroma of fresh fruit, fine tropical notes with a  
floral background.

In the mouth it is complex, enveloping and very fresh.  
It is a balanced wine, persistent and with a long and  
pleasant aftertaste.

## Analysis

ABV: 12,90% vol.

Free SO<sub>2</sub>: 15 mg/l.

Total SO<sub>2</sub>: 80 mg/l.

Total acidity: 3,40 g/l (a.s.).

Volatile acidity: 0,25 g/l (a.a.).

Residual sugar: 0,33 g/l.

# Jardins Blanc