

Designation of Origin

Empordà

Vintage

2019

Ageing

Young wine.

Type of bottle

Borgogne, moss green, 75 cl., 37,5 cl.

Varietals

Garnacha Negra (58%), Samsó (17%), Merlot (12%),
Cabernet Sauvignon (9%), Syrah (4%).

Winemaking

First must was fermented at a controlled
temperature of 25°C.



Jardins

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

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Cherry red colour, with a violet rim.

The aroma is fruity, spicy and very enveloping. It is a round, fresh, well balanced wine.

Tannins are present but very smooth, silky and nice in the mouth.

This is a wine with a long aftertaste and a marked Mediterranean style.

Analysis

ABV: 14,50 % by Vol.

Free SO₂: 18 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.50 g/l (a.s.).

Volatile acidity: 0.62 g/l (a.a.).

Residual sugar: 0.60 g/l.