

DENOMINATION OF ORIGIN

Empordà

VINTAGE

2023

AGEING

Young wine.

VARIETIES

Tempranillo, Garnatxa Negra, Samsó.

WINEMAKING

Temperature controlled fermentation of the first must takes place at 16°C.



“ A WINE OF FLORAL AROMAS  
INSPIRED BY A UNIQUE SETTING,  
THE GARDENS OF THE CASTLE  
OF PERALADA. ”

DELFI SANAHUJA. CHIEF WINEMAKER.

TASTING NOTE

Light strawberry pink colour.

Intense aroma of acid fruits with spicy notes. In the mouth it is pleasant, enveloping and with a very long and pleasant finish.

ANALYSIS

ABV: 12 % by Vol.  
Contains sulphites.