

Designation of Origin

Empordà

Vintage

2021

Ageing

Young wine

Type of bottle

Borgogne bottle, white, 75 cl.

Varietals

Ull llebre (80%), Garnatxa negra (37%), Cabernet Sauvignon (9%), Merlot (9%), Syrah (5%).

Winemaking

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



Jardins Rosé

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

Delfí Sanahuja. Chief Winemaker.

Tasting Note

Light strawberry pink color.
Intense aroma of acid fruits with spicy notes.
The palate is friendly, enveloping and with a very long and pleasant finish. .

Analysis

ABVn: 13.40% by Vol.
Free SO₂: 20 mg/l.
Total SO₂: 80 mg/l.
Total acidity: 3.50 g/l (s.a.).
Volatile acidity: 0.42 g/l (a.a.).
Residual sugar: 0.30 g/l.