

PERELADA

DESDE 1923



Cigonyes Negre 2015

Since 1995, with the help of one of the country's most prestigious ornithologists, Perelada committed to an extensive conservation project in an effort to protect storks ("cigonyes" in Catalan). In the spring of 2015, thirty-one stork couples nested in the park that surrounds the castle as a result of the project.



Designation of Origin: Empordà.

Varietals: Garnatxa (100%).

Winemaking:

Harvest: Selected grapes.

Ageing: Four months in Allier French oak and fine American oak barrels.

Type of bottle: *Bourgogne*, moss, 75 cl.

Tasting note:

Purple colour of medium intensity. Aromas remind of red fruits and spices, well combined with hints of oak ageing. In the mouth it is light, well balanced, tasty, fresh. This is a smooth, silky, long-lasting wine. With a nice and enveloping after-taste.

What the critics say:

VINTAGE

GUIDE / MAGAZINE

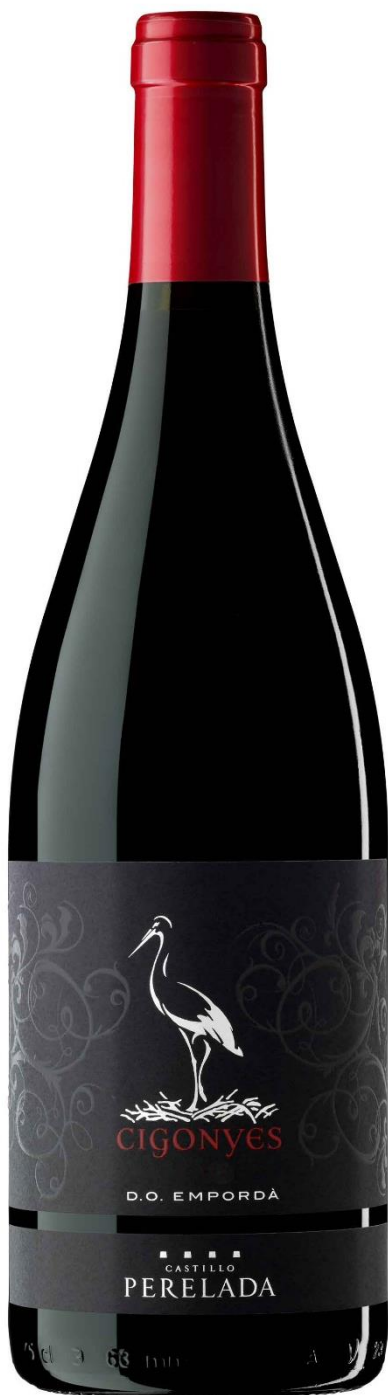
SCORE

2014

Guía de Vinos 2016.

90 points.

La Semana Vitivinícola (Spain).



Analysis:

Graduation: 14.40% by Vol.

Free SO₂: 23 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.60 g/l (s.a.).

Volatile acidity: 0.52 g/l (a.a.).

Residual sugar: 0.80 g/l.