

PERELADA

DESDE 1923



# Cigonyes Rosé 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 summer of 2015, 31 stork couples nested in the park that surrounds the castle as a result of the project.



**Designation of Origin:** Empordà.

**Varietals:** Garnatxa Negra (53%), Cabernet Sauvignon (45%), Syrah (2%).

## Winemaking:

**Harvest:** Selected grapes.

**Vinification:** Vinification of the first must at a temperature of 15°C.

**Ageing:** Young wine.

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

## Tasting note:

Pale, bright pink colour. In the nose there are red fruits notes, white flowers, spicy hints and some fine herbal notes. In the mouth it is round, fresh, enveloping, with a long and pleasant after-taste.

## What the critics say...

VINTAGE	GUIDE / MAGAZINE	SCORE
2014	<i>Guía Peñín de los Vinos de España 2016</i>	★★★★★ 5 stars: excellent quality-price ratio

## Analysis:

Graduation: 13.20% by Vol.  
Free SO<sub>2</sub>: 20 mg/l.  
Total SO<sub>2</sub>: 100 mg/l.  
Total acidity: 3.50 g/l (s.a.).  
Volatile acidity: 0.30 g/l (a.a.).  
Residual sugar: 1.20 g/l.