



Ex Ex 14
Limited edition of 1.622 bottles

The fourteenth wine of the exclusive Castillo Perelada Ex.Ex. (Exceptional Experiences) collection is a limited edition of 1,622 75 cl. bottles. **Ex. Ex. 14** is a single varietal Garnatxa negra wine of the 2019 vintage from Finca la Garriga, a sandy, gravelly soil.

The Castillo Perelada winery has crafted this experimental wine under the concept of the distribution of vigour in the vines that has an impact on the yield and quality of the grapes. **Perelada** has a plot of vineyards in **Finca la Garriga**, with sandy soils and gravel, and among other varieties they are experimenting with Garnatxa negra, planted in 1993, with a double trellis system. Instead of the vines being trained with two arms, they were trained with four arms, and therefore there are more shoots per vine, so that all the vigour provided by the soil is distributed among more shoots and more bunches of grapes. This results in looser bunches and smaller berries, which translates into more concentrated grapes and, subsequently, a more balanced and intense wine. The looser the bunches, the more homogeneity there is between the berries, the less possibility of cryptogamic diseases and at the same time the skin to pulp ratio is higher, providing more concentration and intensity.

With this training system, ideal for large and compact grape varieties, smaller bunches, looser berries and therefore more intense, complex and balanced wines can be achieved. In the **Empordà Designation of Origin**, the 2019 vintage was rated **Very Good**.

Designation of Origin

Empordà

Ageing

Fifteen months in French oak second wine barrels.
French oak barrels.
Bottled on 4 May 2021.

Units

1.622 bottles de 75 cl.

Varietals

100 % Garnatxa negra.

Winemaking

Harvesting is manual and the maceration process takes
24 days at 24 °C, with remounting twice a day.



“ Perelada aims to make the most of the enormous wine potential of the Empordà. That's why we put a lot of effort into experimenting new things and drawing conclusions. ”

Delfí Sanahuja. Chief Winemaker.

Tasting Note

The wine stands out for its deep ruby red colour. Aromas of red fruits predominate, with a spicy and very Mediterranean background. Very fresh on the palate, intense and at the same time round, enveloping, sapid and with a long and pleasant aftertaste. Due to its structure, acidity and balance, it is predicted to have a great ageing capacity.

Analysis

ABV: 16.0% by Vol.
Free SO₂: 40 mg/l.
Total SO₂: 20 mg/l.
Total acidity: 3.20 g/l (s.a.).
Volatile acidity: 0.87 g/l (a.a.).
Residual sugar: 0.10 g/l.
Ph: 3,62

