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PERELADA

Designation of Origin

Empordà

Vintage

2022

Ageing

Three months in Bordeaux barrels of French Allier and American oak.

Type of bottle

Burgundy, moss colour, 75 cl.

Vegan Certificate

European Vegetarian Union

Varietals

Samsó
(50%), Garnatxa negra (30%), Cabernet
Sauvignon (20%).

Elaboración

Red winemaking, medium maceration,
controlled fermentation at 24°C.



“ The Empordà has always been a source of inspiration for artists, and this wine is a tribute to a land that inspires us. ”

Delfi Sanahuja. Chief Winemaker.

Tasting note

Intense cherry colour.

Aroma of red and black fruits at the same time, rounded with a discreet combination of fine notes of barrel ageing.

In the mouth it is round, fresh, balanced and very long. It is an intense wine, which marks the personality of the Samsó with very round tannins and a very enveloping aftertaste.

Analysis

ABV: 13.8% by Vol.

Free SO₂: 17 mg/l.

Total SO₂: 60 mg/l.

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

Volatile acidity: 0.46 g/l (a.a.).

Residual sugar: 0.20 g/l.

