

## Designation of Origin

Empordà

## Vintage

2020

## Ageing

Young Wine.

## Type of bottle

Burgundy, mossy color, 75 cl

## Varietals

Sauvignon Blanc (46 %), Garnatxa Blanca (20%),  
Macabeu (17 %), Chardonnay (8 %), Muscat  
(6%), Garnatxa Roja (3%).

## Winemaking

Temperature controlled fermentation of the first  
must takes place at 16°C



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

Delfí Sanahuja. Chief Winemaker.

## Tasting Note

Pale yellow color.

Intense aroma of fresh fruit, fine tropical notes with a  
floral background.

In the mouth it is complex, enveloping and very fresh.  
It is a balanced wine, persistent and with a long and  
pleasant aftertaste.

## Analysis

ABV: 13,50% vol.

Free SO<sub>2</sub>: 17 mg/l.

Total SO<sub>2</sub>: 80 mg/l.

Total acidity: 3,50 g/l (a.s.).

Volatile acidity: 0,56 g/l (a.a.).

Residual sugar: 0,20 g/l.

# Jardins Blanc