



Ex Ex 11

Limited edition of 2.781 bottles

Perelada is constantly researching and experimenting, and in the eleventh edition of its **Ex Ex collection** of experimental wines, it has succeeded in one of its biggest challenges. For this edition, the central theme has been to revive the traditional winemaking of our ancestors and create a natural wine in which four experiences come together.

White and red varieties. Ex Ex 11 has been made from four varietals: two white and two red. All have been vinified in the same vat.

Native Empordà varieties. This original blend also brings together the four indigenous grape varieties of the Empordà D.O.: the Samsó and Garnatxa Tinta reds and the Macabeu and Garnatxa Blanca whites.

Old vines. All the grapes are sourced from the Finca La Garriga vineyard, home to Perelada's oldest vines. The Garnatxa Tinta and Samsó grapes come from vineyards planted in 1976, while the Garnatxa Blanca vines date from 1970 and the Macabeu, from 1964.

Natural wine. For the first time ever, Perelada is releasing a natural wine without sulphites, vinified with indigenous yeasts and produced without the addition of any oenological products and without clarification or filtration.

Designation of Origin

Empordà

Ageing

13 months in 300 litre French Allier oak barrels already used for one vintage.
Bottled on November 7th, 2014.

Type of bottle

Bordalesa "Esevi", 75 cl.

Varietals

Samsó (35%), Garnacha Negra (33%), Garnacha Blanca (16%), Macabeu (16%).

Winemaking

The four varieties were harvested simultaneously. The fermentation and maceration were carried out at a controlled temperature of 24°C, in a stainless steel vat with a capacity of 5,000 kg, with two daily pumping over operations. The yield destined for this wine was 63%.



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“Perelada has the will 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 is remarkable for its medium-deep ruby red hue.

Its aromas are predominantly wild berry and fresh fruit along with subtle overtones derived from its ageing. This is an elegant wine, fresh, well balanced and full of personality.

Analysis

Graduation: 13.90% by Vol.

Free SO₂: 10 mg/l.

Total SO₂: 5 mg/l.

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

Volatile acidity: 0.79 g/l (a.a.).

Residual sugar: 0.30 g/l.

Ph: 3.41