

Designation of Origin

Empordà

Vintage

2018

Ageing

16 months in Bordeaux barrels, 50% French Allieroak and 50% in fine American oak. The rest in bottle.

Type of bottle

Bordelaise "Esevi", 75 cl.

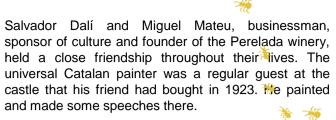
Varietals

Cabernet Sauvignon (39%), Garnacha negra (25%), Merlot (16%), Samsó (11%), Syrah (9%).

Winemaking

Red winemaking, long maceration, controlled fermentation at 24°C





Perelada and the Gala-Salvador Dalí Foundation wantsk to pay tribute to Dalí with this Torre Galatea Reserva. A wine that summarizes the Empodà essence, a reflection of its soils and its climate. An environment where the artist lived for most of his life and which was an inspiration for many of his master works.

Part of the benefits obtained from the sale of this wine go to the Gala-Salvador Dalí Foundation.



Tasting Note

Dark cherry red color.

Aroma with hints of red fruits and spices, balsamic notes and a roasted background.

The palate is round. Fresh, structured and balanced. It has some tannins present but very well integrated, and the acidity provides it a lot of aging capacity.

Analysis

ABV: 14.40% by Vol. Free SO₂: 18 mg/l. Total SO₂: 60 mg/l. Total acidity: 3.70 g/l (s.a.). Volatile acidity: 0.97 g/l (a.a.). Residual sugar: 0.40 g/l.

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Torre Galatea Reserva