

PERELADA

DESDE 1923



5 Finques 2013 Reserva

Perelada owns 5 Vineyards in the Empordà, each of them with their own geological conditions. The soil heterogeneity in this region is unique and allows to make wines with an extremely wide range of nuances.



Designation of Origin: Empordà.

Varietals: Cabernet Sauvignon (42%), Merlot (19%), Syrah (14%), Samsó (14%), Garnatxa (7%), Monastrell (4%)

Winemaking:

Harvest: Grapes selected from our five vineyards.

Winemaking: Red winemaking method, long maceration, controlled fermentation at 24°C.

Ageing: 18 months in Bordeaux barrels, 50% fine American oak and 50% Allier French oak. Then bottled.

Type of bottle: *Bordeaux, Esevi*, black colour, 75 cl, Magnum (150 cl) and Jeroboam (300 cl).

Tasting note:

Deep cherry red colour, with violet hints. Its aroma reminds of fruits, spices, with some balsamic notes and a toasted background. In the mouth it is wide, well-structured and balanced. Its tannins are present but well integrated. It has a very fresh acidity. This is a wine with a great personality and a long after-taste.

Analysis:

Graduation: 13,80% by Vol.

Free SO₂: 19 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3.50 g/l (s.a.).

Volatile acidity: 0.78 g/l (a.a.).

Residual sugar: 0.20 g/l.



5 Finques

What the critics say...

VINTAGE	GUIDE / MAGAZINE	SCORE
2012	<i>Guía de Vinos 2016</i> <i>La Semana Vitivinícola</i> (Spain).	93 points.

Awards

VINTAGE 2012

Médaille d'Or
Gilbert & Gaillard 2016
(France)



Cavas del Castillo de Perelada, S.A.

www.perelada.com - perelada@castilloperelada.com

Peralada: Plaça del Carme, 1 - 17491 Peralada (Girona) - Tel +34 972 53 80 11 - Fax +34 972 53 82 77

Barcelona: C. dels Motors, 138 - 08038 Barcelona - Tel +34 93 223 30 22 - Fax +34 93 223 13 70

Vilafranca del Penedès: Av. Barcelona, 78 - 08720 Vilafranca del Penedès (Bcn) - Tel +34 93 818 06 76 - Fax +34 93 818 09 26