

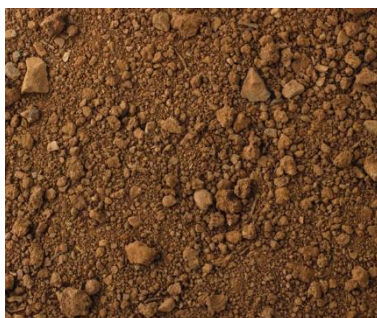
PERELADA

DESDE 1923



Finca Malaveina 2013

One of the most characteristic geological features of the Empordà is the remarkable heterogeneity of its soils. On the plains, the soils are basically of fluvial origin: clay-silt with sand and gravel. On the slopes there is an abundance of slate. Perelada takes advantage of the different characteristics that each of these soil types bring to the grape to produce single-vineyard wines, known in Spain as *vinos de finca*. These wines have a clearly defined identity, and their personality is indelibly characterised by the vineyard from which they are born. Located in the locality of Garriguella, Finca Malaveina covers an area of 19 hectares of red clay slopes, with pebbles which facilitate drainage.



Designation of Origin: Empordà.

Varietals: Merlot (46%), Cabernet Sauvignon (21%), Cabernet Franc (12%), Syrah (11%), Garnatxa (10%).

Winemaking:

Vineyard: Malaveina.

Harvest: Selected, hand harvested grape from Finca Malaveina.

Winemaking: Fermentation on the skins at a controlled temperature of 24°C. Long maceration.

Ageing: Eighteen months in new Bordeaux barrels made of French Allier oak.

Type of bottle: Bordeaux "Esevi", black, 75 cl, 150 cl and 300 cl.

Analysis:

Graduation: 14.10% by Vol.
Free SO₂: 20 mg/l.
Total SO₂: 60 mg/l.
Total acidity: 4.00 g/l (s.a.).
Volatile acidity: 0.71 g/l (a.a.).
Residual sugar: 0.18 g/l.

Tasting note:

Deep cherry red in colour. Its deep aroma reminds of black fruits and displays some toasted and spicy notes. In the mouth it is round, meaty, well structured. Its acidity is very fresh. Tannins are round and creamy. Excellent balance, great palate and long after-taste. Finca Malaveina sports the marked personality of the vineyard where it was born, and has a long ageing potential.



Finca Malaveïna

What the critics say...

VINTAGE	GUIDE / MAGAZINE	SCORE
2013	<i>Guía Peñín 2017</i> . Spain.	93 points. Excellent.
2012	<i>Guía de Vinos 2016</i> . <i>La Semana Vitivinícola</i> . Spain.	95 points.
2012	<i>Guía de Vinos Gourmets 2016</i> . Spain.	94 points. "Great personality".
2012	<i>La Guía de Vins de Catalunya 2016</i> . Spain.	9,20 points. "Spicy, mineral, aromatic herbs".
2012	<i>Guía Peñín 2017</i> . Spain.	91 points. Excellent.

Awards

VINTAGE 2012

Grande Médaille d'Or
Sélections Mondiales de
Vins 2016
(Canada)



Médaille d'Or
Gilbert & Gaillard 2016
(France)



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