

PERELADA

DESDE 1923



Només Garnatxa Blanca 2016

The White Garnatxa is a native varietal of the Empordà, one of the most planted in this region. Using grapes from old vines (50-60 years old), born in a rocky terroir with pebbles, we make this complex monovarietal wine of tremendous personality.

Designation of Origin: Empordà.

Varietals: Garnatxa Blanca (100%).

Winemaking:

Vineyards: Rocky terrains, with pebbles.

Harvest: Selected grapes. Vines are more than 50 years old.

Winemaking: Fermentation of the first must took place at a controlled temperature of 15°C.

Ageing: Young wine.

Type of bottle: Borgogne, A.V., 75 cl.

Tasting note:

Pale yellow with some green reflections. In the nose it reminds of fresh fruits and displays some fine spicy notes. In the mouth it is well-balanced, fresh, enveloping. This is a complex, long-lasting wine, nice, with a marked varietal personality.

Analysis:

Graduation: 13.00% by Vol.

Free SO₂: 22 mg/l.

Total SO₂: 90 mg/l.

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

Volatile acidity: 0.22 g/l (a.a.).

Residual sugar: 1.30 g/l.



Només Garnatxa Blanca

What the critics say...

VINTAGE	GUIDE / MAGAZINE	SCORE
2015	<i>Guía de Vinos 2016.</i> <i>La Semana Vitivinícola.</i> Spain.	94 points.
2015	<i>Guía Peñín 2017. Spain.</i>	91 points.

Awards

VINTAGE 2015

Médaille d'Or
Grenaches du Monde
2016
(France)



Cavas del Castillo de Perelada, S.A.

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