

PERELADA 5 FINQUES WINS GRAND GOLD MEDAL FROM MUNDUS VINI 2020

We are delighted to announce that Perelada 5 Finques Reserva 2016 has been awarded 95 Points and the Grand Gold Medal, by the prestigious Mundus Vini Competition. This is a world-renowned Grand International Wine Award, which took place for the 27th time in Neustadt an der Weinstrasse, Germany under very strict tasting conditions.

A total of 120 wine experts tasted and evaluated almost 4,500 wines from all over the world over four days. 13 Grand Gold, 919 Gold and 849 Silver medals were awarded by the expert jury to the best wines of the competition.

Perelada 5 Finques Reserva 2016 is made from a complex blend of seven varietals grown on the Perelada estate in Emporda: Cabernet Sauvignon (32%), Grenache Noir (26%), Merlot (21%), Syrah (11%), Samsó (7%), Monastrell (2%), and Cabernet Franc (1%).

The wine spends 18 months in Bordeaux barrels, 50% goes into fine grain American oak, and the other 50% into French Allier oak. The wine then receives further aging in bottle.

The finished 2016 5 Finques is a deep red cherry color, with aromas of red fruits, spices, and balsamic notes with smoky hints of toast in the background. On the palate it is fresh, well-structured, and balanced. Its tannins are clearly present but ripe and fully integrated. It is a wine of great personality and a long finish.

Its creator, the oenologist Delfi Sanahuja considers it "a complex wine that expresses the different microclimates, soils, and varietals of the Ampourdan."

