

FINCA LA GARRIGA



VINTAGE	2020
REGION	Empordà, Spain
GRAPES	100% Samsó
TECHNICAL	Alc.14.7% / Residual sugar: 0.10 g/l
WINEMAKER	Delfí Sanahuja
UPC	857756000231

BACKGROUND

The La Garriga estate is home to Perelada's oldest vines: Samsó vines more than 50 years old. 41 hectares of flat silt and clay land, with sand and gravel and neutral pH.

WINEMAKING

From a single vineyard. Red winemaking, with controlled fermentation at 25°C. 18 months in Bordelaise-size barrels of fine American oak, rest in bottle.

TASTING NOTES

Cherry red color. Fruity aromas with a background of fine toasted and balsamic notes. The palate is round, fleshy and structured.

The tannins are ripe and provide a rounding sensation. It has an excellent balance, and long aftertaste. It is a wine with a marked personality revealing the single vineyard estate from which it comes. Great aging potential.

AWARDS

90 Points, Peñín Guide 2024

ABOUT PERELADA

When Miguel Mateu acquired the Castle of Perelada in 1923, one of his hopes was to revive a wine-making tradition that traces its genesis back to the fourteenth century, when the Carmelite monks produced wine for the whole region. More than eighty years later, Castillo Perelada has become one of the leading wine producers in Spain and has led the Empordà, the oldest wine-producing region in Spain, in its spectacular revival. Perelada has been named in the World's top 50 Most Admired Wine Brands of 2024

