

## 3 FINQUES



VINTAGE	2020
REGION	Empordà, Spain
GRAPES	40% Grenache, 32% Cabernet Sauvignon, 12% Merlot, 7% Samsó, 5% Syrah, 2% Monastrell, 2% Cabernet Franc.
TECHNICAL	Alc.14.5% / Residual sugar: 0.45 g/l
WINEMAKER	Delfí Sanahuja
UPC	857756000026

### BACKGROUND

Empordà is a small area with a variety of soils found in few other locations: slate slopes, sandy plains, fluvial sediment, clay-silt, gravel... This diversity of soils allows Perelada to grow grapes with an enormous range of nuances and to produce complex wines full of character.

### WINEMAKING

Temperature controlled fermentation on the skins takes place at 25°C. Medium maceration.

### TASTING NOTES

The aroma is predominantly reminiscent of red and black fruits, with fine roasted notes. In the mouth it is pleasant, well balanced with ripe, enveloping tannins. It is a round wine, long in the mouth and with strong personality.

### 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

