

## 5 FINQUES



VINTAGE	2019
REGION	Empordà, Spain
GRAPES	36% Grenache, 19% Cabernet Sauvignon, 14% Merlot, 11% Syrah, 10% Samsó, 9% Monastrell, 1% Cabernet Franc.
TECHNICAL	Alc.14.5% / Residual sugar: 0.4 g/l
WINEMAKER	Delfí Sanahuja
UPC	857756000644

### 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. 5 Finques is a great example of this.

### WINEMAKING

Red winemaking method, long maceration, controlled fermentation at 25°C. 18 months in Bordeaux barrels, 50% fine American oak and 50% Allier French oak. Then bottled.

### TASTING NOTES

Aromas that are reminiscent of red fruits and spices, with some balsamic notes and a toasted background. In the mouth it is fresh, well-structured and balanced. Its tannins are present but well integrated. This is a wine with a great personality and a long finish.

### AWARDS (2018 vintage)

90 Points, International Wine & Spirits Competition, 2023

### 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

