



FINCA GARBET

VINTAGE	2019
REGION	Empordà, Spain
GRAPES	100% Syrah
TECHNICAL	Alc.14.5% / Residual sugar: 0.2 g/l
WINEMAKER	Delfí Sanahuja
UPC	857756000163

BACKGROUND

The diversity of soils of the Empordà is well reflected in the various estates belonging to Perelada: slate in Garbet, gravel in La Garriga, clay loam in Malaveïna... Our bodega takes advantage of the different characteristics that each of these soil types bring to the grape to produce single-vineyard wines, known in Spain as vinos de finca. These are wines whose personalities are indelibly marked by the vineyard where they are born. Finca Garbet takes the best out of the spectacular vineyard that Perelada owns in the Costa Brava, literally by the Mediterranean seaside.

WINEMAKING

Red winemaking. Maceration for 23 days at a controlled temperature of 24°C punching the cap twice daily for that period of time. 24 months in new Bordelaise sized French barrels of Tronçais oak, rest in bottle.

TASTING NOTES

A wine with a large aromatic range reminiscent of the Mediterranean terrain and vineyard that yields these grapes: aromatic herbs, ripe fruits, balsamic and mineral. The palate is intense, round and fresh at the same time, but above all very balanced. The tannins are present but very ripe and silky. It has a long finish and great aging potential.

AWARDS

95 Points, Decanter World Wine Awards, 2024
92 Points, James Suckling 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

