





**REGION** Empordà, Spain

**GRAPES** 100% Grenache Blanca

TECHNICAL Alc.12.5% / Residual sugar: 0.6 g/l

WINEMAKER Delfí Sanahuja UPC 857756000392

# **BACKGROUND**

White Grenache is a native varietal of the Empordà, one of the most planted in this region. Using grapes from old vines (50-60 years old), born in a rocky terroir with pebbles, Perelada make this complex monovarietal wine of tremendous personality.

# WINEMAKING

Fermentation of the first must took place at a controlled temperature of 15°C.

# **TASTING NOTES**

Pale yellow with some green reflections. Aromatically very intense. Remember fresh fruits, aromatic herbs and touches of anise. In the mouth it is well-balanced, fresh, enveloping. This is a complex, long-lasting wine, nice, with a marked varietal personality.

### **AWARDS**

90 Points Wine Enthusuast 2025

# **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 it 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











NOMÉS

PERELADA