

PERELADA

DESDE 1923



## 5 Fincas 2010 Reserva

*Perelada owns 5 Vineyards in the Empordà, each of them with their own geological conditions. The soil heterogeneity in this region is unique and allows to make wines with an extremely wide range of nuances.*



**Designation of Origin:** Empordà.

**Varietals:** Garnatxa (30%), Cabernet Sauvignon (30%), Syrah (14%), Merlot (12%), Ull de Llebre (9%), Samsó (4%), Cabernet Franc (1%).

### Winemaking:

**Harvest:** Grapes selected from our five vineyards.

**Winemaking:** Red winemaking method, long maceration, controlled fermentation at 25°C.

**Ageing:** 17 months in Bordeaux barrels, 50% fine American oak and 50% Allier French oak. Then bottled.

**Type of bottle:** Bordeaux, Esvi, black colour, 75 cl, Magnum (150 cl) and Jeroboam (300 cl).

### Tasting note:

Deep cherry red colour, with violet hints. Its aroma reminds of spices, with some balsamic notes and a toasted background. In the mouth it is wide, well-structured and balanced. Its tannins are present but well integrated. It has a very fresh acidity. This is a wine with a great personality and a long after-taste.

### Analysis:

**Graduation:** 14.10% by Vol.  
**Free SO<sub>2</sub>:** 18 mg/l.  
**Total SO<sub>2</sub>:** 60 mg/l.  
**Total acidity:** 3.20 g/l (s.a.).  
**Volatile acidity:** 0.77 g/l (a.a.).  
**Residual sugar:** 0.20 g/l.

### Awards:

VINTAGE 2009  
Médaille d'Or. Challenge International du Vin 2014. France.