

PERELADA, 5 FINQUES RESERVA, DO EMPORDÀ, SPAIN, 2016



Producer Profile

Perelada are one of the most prestigious and highly regarded wine and cava producers from Catalonia. This family-owned Estate was built upon a winemaking tradition that stretches back to the Middle Ages, they produce wines in DO Empordà, as well as crafting Cavas in Vilafranca del Penedès.

DO Empordà wines This family-owned Estate was built upon a winemaking tradition that stretches back to the Middle Ages, they produce wines in DO Empordà, which through their hard work and skill they helped create in the 1960s. Their vineyards are rooted on diverse soils from slate to sand, fluvial sediment to gravel, that all run down between the mighty Pyrenees and the sparkling blue of the Med. This setting has helped create a quest for quality that has gone beyond winemaking, encompassing all things cultural, celebrating art and history in all aspects of life. Easy to believe in a region that was home to the godfather of surrealism, Salvador Dali. **DO Cava wines** The family purchased an additional bodega in Penedes' capital, Vilafranca del Penedès, allowing Perelada to increase its production, becoming a serious player amongst Spain's most prominent cava producers. This range is at a price and quality ratio that is hard to argue with, offering incredible value. Every summer Castillo Perelada hosts one of the most prestigious music festivals in Europe. Stars Cava is a tribute to all the artists who have performed under the stars of the Empordà sky.

Viticulture

The 5 vineyards that this wine comes from are situated around 40-150m above sea level, with an average age of vines 21 years. Conventional viticulture and double royal training system, the soil consists of slate slopes, sandy plains and gravel. This diversity of the soils allows them to harvest grapes with an enormous range of aroma and flavour nuances and to produce complex wines full of character.

Winemaking

A traditional red winemaking with a long maceration, controlled fermentation at 25°C. 16 months in Bordeaux barrels, 50% fine American oak and 50% Allier French oak. Matured in bottle for at least 2 years before release.

Tasting Note

Deep cherry red colour. Its aroma is 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 plentiful but really well integrated. This is a wine with a great personality and a long finish.

Food Matching

Both young and mature red meats, cheeses and even chocolate!!!

Technical Details

Varieties:

Cabernet Sauvignon 32%
Garnacha Negra 26%
Others 42%

ABV: 14%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

Time: 16 Months

Type: 50% fine American oak and 50% Allier French oak

% wine oaked: 100

% new oak: 0

