



Perelada, Finca La Garriga, DO Empordà, 2018

Producer Profile

Perelada are one of the most prestigious and highly regarded wine and cava producers from Catalonia.

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** 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 Finca La Garriga estate is home to Perelada's oldest vines: Samsó vines more than 50 years old. 41 hectares of flat silt and clay land, with sand and gravel and neutral pH. This is a wine capable of expressing the full potential of the territory.

Winemaking

A traditional red wine fermentation at a controlled temperature of 25 degrees celcius. Aged in fine American oak barrels, then rested in bottle for over 2 years before release.

Tasting Note

An intense cherry colour with violet nuances. The aroma is reminiscent of red and black berries, with a hint of vanilla and spice. The palate is very fresh, with tannins plentiful but very round. It is a wine that clearly expresses its varietal personality and that of the place where it comes from.

Food Matching

Big hearty meat dishes, particularly lamb. Mature Cheeses.

Product code: 4365

Technical Details

Varieties:

Samsó 100%

ABV: 15%**Closure:** Natural cork**Colour:** Red**Style:** Still wine**Case Size:** 6 x 75cl**Oak Ageing****Time:** 12 Months**Type:** 225 Litre American oak**% wine oaked:** 100**% new oak:** None

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