

5 FINQUES BLANC 2025

Result of the combination of selected grapes from the Perelada estates, fully reflecting the diversity and identity of the Empordà landscape.

Each of the five Perelada estates, spread across the northern part of the region, has its own identity, a terroir shaped by varying climates, soils of very different composition, and diverse origins, from the slate of Finca Garbet to the clay of Malaveïna or the river pebbles of La Garriga.

These contrasts and the diversity of the Empordà give rise to wines with many nuances and great complexity.



INFORMATION

Type of wine: Still white wine.

Designation of Origin: Empordà.

Varieties: Sauvignon blanc, garnacha blanca, macabeo, gewürztraminer, muscat of Alexandria, chardonnay.

Winemaking: Alcoholic fermentation in stainless steel tanks at 16°C.

Aging: 10 months in acacia barrels.

TECHNICAL DETAILS

Alcohol content: 13 %

pH: 3,53

Total acidity (g/l): 3,2

Volatile acidity (g/l): 0,5

TASTING NOTES

Appearance: Pale yellow color.

Nose: Aromatically reminiscent of sweet fruits, white flowers, with a subtle spicy background.

Mouth: Fresh and enveloping on the palate, with a long and pleasant finish. It is a wine of great complexity due to the soils and the grape varieties from which it is made.

“Wine of great complexity that blends the richness of our estates. A liquid expression of this corner of the Mediterranean and its soils.”

Delfi Sanahuja, chief winemaker

From the dramatic slopes of Garbet, bathed by the Mediterranean breeze and the strength of the Tramuntana, to the ancient, iron-rich soils of Espolla, not forgetting the old vines of La Garriga and the vineyards of Malaveïna and Pont de Molins. Each estate brings a unique layer of complexity and depth to the combination of these terroirs. Their history and unique soils create a wine of great structure and perfect harmony: a tribute to the diversity of the landscape and a passion for vine-growing.

Suggested serving temperature: 7-10°C.

WINEMAKING

A careful selection of the finest grapes from the Perelada estates begins a winemaking process where nature and time intertwine harmoniously and respectfully. The alcoholic fermentation takes place in stainless steel tanks at a controlled temperature of 16 °C, without prior maceration, ensuring the purity of the grapes and the freshness of the wine. Subsequently, a 12% of the wine matures for 10 months in 225-liter acacia barrels, where it acquires subtle notes and great complexity, enhancing the aromatic and sensory profile, offering a balanced and elegant experience.

2025 VINTAGE

The 2025 harvest was marked by a warm winter and a rainy spring, which encouraged uniform budburst and good vegetative development across all grape varieties. The hot summer accelerated ripening and resulted in small berries and very low yields, but with excellent sanitary, aromatic, and organoleptic quality of the grapes. A cooler September allowed for slow and balanced ripening of the later-ripening varieties. The vintage is defined by fresh, aromatic, and elegant white and rosé wines, and by balanced, intense, complex, and elegant red wines, with moderate alcohol levels and soft tannins, showing excellent varietal expression, harmony, freshness, volume, and a delicate structure on the palate.

ESTATES AND SOILS

5 Finques is a sublime expression of the land of Empordà, with grapes from the five Perelada estates, each with its own personality and distinctive character.

