

NEW TO GRAPE BEGINNINGS:



The Castle of Peralada ("CASTILLO PERALADA") is the historical, cultural and commercial heart of the district. As well as the cellars, the Castillo Peralada has a glass and wine museum together with a large library containing more than 80,000 books (in fact, it is the largest privately-held library in Spain).

The castle was bought in 1923 by Mr Miguel Mateu and since then the Suqué-Mateu family has turned the Peralada Group into one of the leading wine producers of Spain.

A LITTLE HISTORY

Peralada is located in the centre of the Empordà plain, a few kilometres from Figueres (a town famous for its Dalí museum). Peralada is a village laden with history. For three centuries it was the capital of its own county: the *Comitatus Petralatensis*, whose first ruler was Count Francesc Jofre de Rocabertí i de Pacs, viscount of Rocabertí, and whose sixth successor, Guillem de Rocabertí, was named *Grande de España* by Felipe V.

In 1285, the first Castle of the Rocabertí was destroyed by fire during a French 'crusade' against Catalonia. During the 14th century, the family built a new castle, which was located outside the town walls and surrounded by splendid gardens, known today as the Castle of Peralada. Next to it was built a Carmelite monastery, with one of the few gothic cloisters in Catalonia and also a beautiful gothic church.

The castle was acquired by Miguel Mateu in 1923. He loved art and culture and so decided to keep his collections in the castle: sculptures (mainly medieval and Renaissance), altar-pieces, tapestries, furniture, paintings, coins, glassware, ceramics, etc., all of incalculable value. He also enlarged the cloister's library, which at present has approximately 80.000 volumes, including hand-written gothic manuscripts. The eastern front of the castle is dominated by two imposing towers whose reflection on the lake has become the image and the symbol of Castillo Peralada wines and sparkling wines.

One of Miguel Mateu's strongest wishes was to bring back the wine-growing tradition of the area.

Wine had already been grown in the Empordà since the fifth century B.C., as the Greeks had settled first on the coast and then gone inland in search of more fertile lands. In Peralada, wine production goes back to the 15th century, as recorded in documents kept in the castle's library.

The Carmelite monks built the cellars, where they used to produce wine for the region of Peralada. These cellars are still used today.

The Wine Museum is also installed in the cloister. Some interesting historical wine-related pieces are preserved as evidence of the gradual development of this industry over the centuries. Wine tastings and conferences are held in the museum.

Interested in trying any of the following:

**3 FINCAS 2006
BLANC PESCADOR NV
CAVA BRUT RESERVA NV
CAVA ROSADO NV
CRESTA AZUL NV
CRESTA ROSE NV**

Contact your sales rep for a sample!

CASTILLO
PERELADA
VINOS & CAVAS



3 Fincas 2007

Crianza

To make this wine, Castillo Perelada uses grapes from 3 of its Empordà vineyards, each of them with their own geological conditions: Merlot from Pont de Molins, Garnatxa and Samsó from La Garriga and Cabernet Sauvignon from Espolla. The soil heterogeneity in this region is unique and allows to make wines with an extremely wide range of nuances.

Designation of Origin: Empordà. In the north-eastern corner of Spain. The climate is Mediterranean, with the influences of strong winds, particularly the Tramontana, which can reach speeds of up to 120 km an hour. The average temperature is 16°C and there is ample rainfall - 600-700 mm - mainly in winter. There's a wide heterogeneity of soils in the Empordà.

Varietals: Samsó (35%), Garnatxa Negra (30%), Cabernet Sauvignon (25%), Merlot (10%).

Harvest: Selected grape.

Winemaking: Temperature controlled fermentation on the skins takes place at 25°C. Medium maceration.

Ageing: One year in *Bordeaux* barrels (70% fine American oak, 30% Allier French oak).

Graduation: 14.40% by Vol.

Free SO₂: 21 mg/l.

Total SO₂: 90 mg/l.

Total acidity: 3.50 g/l (s.a.).

Volatile acidity: 0.82 g/l (a.a.).

Residual sugar: 0.40 g/l.

Type of bottle: *Bordeaux, prestige*, green, 75 cl and 37.5 cl.

Tasting note: High intensity cherry red colour. Its aroma reminds of ripe fruits and is slightly roasted, due to its oak ageing. In the mouth it is meaty, fresh and well-balanced. Tannins are fine and ripe. This is a nice, long and enveloping wine.



Cavas del Castillo de Perelada, S.A.

www.castilloperelada.com

Motors, 138 - 08038 Barcelona - España - Tel +34 93 223 30 22 - Fax +34 93 223 13 70 - email: perelada@castilloperelada.com



Blanc Pescador

Pétillant, dry wine

Varietals: Macabeo (60%), Parellada (20%), Xarel.lo (20%).

Production method: Natural fermentation. This wine has a fine, light and natural sparkle (*pétillant*). In Spanish this kind of wines are called *vinos de aguja*, which means *needle-wines*.

Ageing: Young wine.

Graduation: 11.50% by Vol.

Residual sugar: 4 g/l.

Total SO₂: Less than 200 mg/l.

Total acidity: 3.5-5 g/l (s.a.).

Volatile acidity: Less than 0.70 g/l.

Type of bottle: Rhin, green, 7 5cl.

Tasting note: Pale and bright green yellow tinge. Aromatic, slightly fruity and delicately lively, it has a refreshing, light and clean palate.

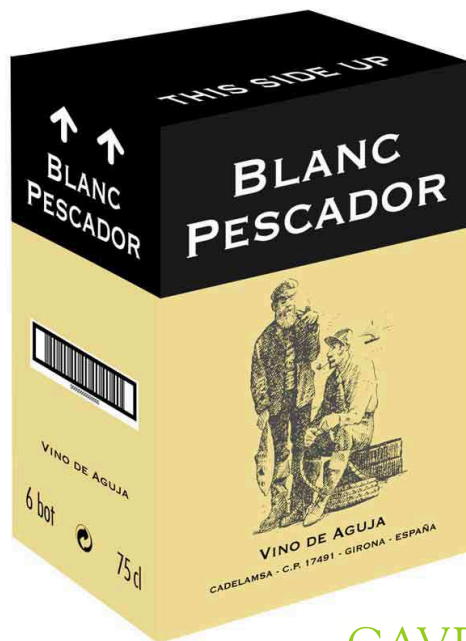
EAN code: 8410745002030

DUN code (case of 6 bottles): 68410745148112

DUN code (case of 12 bottles): 88410745001268

Weight per bottle: 1.33 Kg

Case: 6 or 12 bottles



CAVES de l'EMPORDÀ

CAVA BRUT RESERVA

Designation of Origin: Cava, a sparkling wine which is made following the traditional method, has fully established its identity in markets abroad in the last thirty years. Native grapes, a warm climate and the growing country all contribute to its distinctive character. Today Cava is second only to Champagne in world sales of sparkling wines. Cava's name derives from the Spanish word for an underground cellar, which became the term for the production method.

Varietals: Macabeo (40%), Xarel·lo (30%), Parellada (30%).

Base wine: White grapes from the Cava D.O. Controlled fermentation off the skins.

Ageing: The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for about fifteen months before disgorging.

Graduation: 11.5% by Vol.

Free SO₂: 24 mg/l.

Total SO₂: 95 mg/l.

Acidity: 4.00 gr/l. (s.a.)

Sugar: 8 gr/l.

Type of bottle: Cava, green, 75 cl.

Tasting note: Pale yellow colour. Good bubble detachment. Thanks to its ageing, it has developed a fine aroma with fruit hints. Its well balanced structure, elegance and sensorial richness form an unmistakable personality.





CAVA BRUT ROSADO

Designation of Origin: Cava, a sparkling wine which is made following the traditional method, has fully established its identity in markets abroad in the last thirty years. Native grapes, a warm climate and the growing country all contribute to its distinctive character. Today Cava is second only to Champagne in world sales of sparkling wines. Cava's name derives from the Spanish word for an underground cellar, which became the term for the production method.

Varietals: Trepat (60%), Monastrell (20%), Pinot Noir (20%).

Base wine: Elaborated with selected grapes from vineyards of the Cava D.O. Controlled fermentation of the first must.

Ageing: About twelve months in bottle, before disgorging.

Graduation: 11.50 % by Vol.

Total acidity: 4 g/l. (s.a.).

Residual sugar: 10 g/l.

Type of bottle: Cava, white, 75 cl.

Tasting note: Pale cherry red. Clean and bright. Its generous stream of fine bubbles forms a crown. It has a fruity aroma with a slight ageing tone. This wine has a complex and fruity taste, sweet and with a good balance in the mouth.



Cresta Azul

Pétillant, white semi dry wine

Varietals: Moscatel (50-60%), Macabeo (20-30%), Xarel·lo (10-20%), Parellada (10-20%).

Production method: Natural fermentation. This wine has a fine, light and natural sparkle (*pétillant*). In Spanish this kind of wines are called *vinos de aguja*, which means *needle-wines*.

Ageing: Young wine.

Graduation: 11.5% by Vol.

Residual sugar: 20 gr/l.

Total acidity: 3-5 gr/l (s.a.).

Volatile acidity: Less than 0.70 g/l.

Total SO₂: Less than 200 mg/l.

Type of bottle: Rhin, tall topaz colour, 75 cl.

Tasting note: Straw yellow in colour, it has pale yellow undertones and gives an aroma of crisp but ripe fruit. Medium-sweet and full-bodied, the light bubbles give this wine personality and freshness.

EAN code: 8410745048120

DUN code (case of 6 bottles): 68410745148129

DUN code (case of 12 bottles): 88410745148123

Weight per bottle: 1.33 Kg

Case: 6 or 12 bottles



CAVES de l'EMPORDÀ



Cresta Rosa

Pétillant, rosé wine

Varietals: Tempranillo (40%), Carinyena (40%), Garnatxa (20%).

Production method: Natural fermentation. This wine has a fine, light and natural sparkle (*pétillant*). In Spanish this kind of wines are called *vinos de aguja*, which means *needle-wines*.

Ageing: Young wine.

Graduation: 12.5% by Vol.

Residual sugar: 15 g/l.

Total acidity: 3.2-5 g/l (s.a.).

Volatile acidity: Less than 0.70 g/l.

Total SO₂: Less than 200 mg/l.

Type of bottle: Rhin, tall, white, 75 cl.

Tasting note: Pale pink in colour and very bright. Medium-sweet, aromatic and slightly fruity, it is uplifting, light and fresh on the palate.

EAN code: 8410745002122

DUN code (case of 6 bottles): 68410745148310

DUN code (case of 12 bottles): 88410745001329

Weight per bottle: 1.33 Kg

Case: 6 or 12 bottles



CAVES de l'EMPORDÀ