NEGRE FRANC – CELLER PARDAS

Catalunya

APPELLATION: Penedés

BLEND: Cabernet Franc (66%), Cabernet Sauvignon (23%), Sumoll (11%)

WINEMAKER: Ramon Parera

VINEYARD:

Grapes are sourced from plots across the estate, most of which are north facing. Vines are between 15 and 20 years old and soils range from calcareous clay and deep river stones in La Barraca vineyard where Cabernet Franc and Sauvignon are planted, to deep clay soil with gravel and limestone in the two Les Obagues plots.

VITICULTURE:

Viticulture is certified organic. No herbicides, insecticides nor synthetic products are used. The vineyards are not irrigated and are worked as little as possible to encourage the growth of natural cover crops.

WINEMAKING:

Grapes are hand harvested and de-stemmed. The different plots are all processed separately beginning with maceration on skins between 15 and 35 days depending on the varietal. Fermentation takes place in lined concrete tanks, with native yeasts. Malolactic fermentation happens spontaneously in most cases. The wines are blended before aging for 13 months in 225 and 300l French oak, 80% 2-3 years old, and 20% new barrels. The wine is bottled without filtration.

TASTING NOTES:

Fragrant on the nose with balsamic notes, black pepper, plums and a touch of herbaceousness. Mouth-filling with fleshy black fruit and ripe tannins. The finish is long, with a refreshing touch of acidity. Great with lamb and other grilled meats.

WEBSITE: http://www.cellerpardas.com

This wine is suitable for vegans and vegetarians.