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## SUS SCROFA – CELLER PARDAS

Catalunya



**APPELLATION:** Penedès

**BLEND:** Sumoll (100%)

**WINEMAKER:** Ramón Parera

**VINEYARD:** \_\_\_\_\_

Grapes are sourced from 3 sites planted with Sumoll over calcareous soil and limestone in 1950, 1999 and 2001. Sumoll was quite popular in the past but the growers started digging it up in favour of easier growing and more productive varieties. Nowadays just about 200 hectares remain planted in Catalunya.

**VITICULTURE:** \_\_\_\_\_

Viticulture is certified organic. No herbicides, pesticides 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, de-stemmed and crushed. Fermented with native yeast and aged in concrete for 3 months. The wine is bottled without using fining agents, clarification or cold stabilization.

**WEBSITE:** <http://www.cellerpardas.com>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Sus Scrofa is a lighter style of red, similar to a Pinot Noir but with the structure of a Nebbiolo. Red fruits and lavender aromas underlying Mediterranean dried herbs and wet chalk.