

# RUPESTRIS – CELLER PARDAS

Catalunya



**APPELLATION:** Penedés

**BLEND:** Xarel·lo (60%), Malvasia de Sitges (40%)

**WINEMAKER:** Ramon Parera

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

These native white varieties are planted on limestone hillsides in the Can Comas estate, located in the Bitlles river valley in Alt Penedés. The Xarel·lo is a mix of 55-75 year old vines from the Can Canal vineyard and 35 year old vines from the south east facing Xarel·lo de la Vella vineyard which has very shallow soils and forces the vines to work hard. The Malvasia de Sitges is from younger vines planted in 2006, on a lower alluvial plain.

**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, de-stemmed and cooled before pressing. After 6 to 7 hours of skin maceration the juice is separated and the grapes are pressed at low pressure in a pneumatic press. The must undergoes a wild fermentation with native yeasts in concrete tanks for 20 days. The wine doesn't see any oak or go through malolactic fermentation. No fining agents used.

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

**This wine is suitable for vegans and vegetarians.**



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

Dusty pear and citrus nose with a slight cedar flavour. Lovely chalky grain in the texture and a long, pure citrus clarity on the finish.