

RUPESTRIS – CELLER PARDAS

Catalunya



APPELLATION: Penedés

BLEND: Xarel-lo (93%), Malvasia de Sitges (7%)

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 cool fermentation in stainless steel with selected yeast. Wine is periodically racked for three months before bottling.

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.