

BLAU CRU – CELLER PARDAS

Catalunya



APPELLATION: Penedès

BLEND: Malvasia de Sitges

WINEMAKER: Ramón Parera

VINEYARD: _____

Pardas grafted the Malvasia de Sitges onto their Les Planes vineyard in Sant Quintí in 2007; it was initially used in their Rupestris blend and in 2014 they began using it to produce this single varietal wine in 2014. The vineyard soils are deep, fertile alluvium.

VITICULTURE: _____

Viticulture is sustainable. 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 cooled before pressing. The must undergoes a cool fermentation in stainless steel with wild yeast over 20 days. The wine is aged in stainless steel tanks on its lees for 9 months and bottled unfiltered and unfiltered,

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

The Malvasia de Sitges is full of luscious ripe fruit aromas and is highly aromatic, with notes of apricot, ripe peach and lemon. On the palate, there's a saline drive and fresh acidity.