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## COLLITA ROJA – CELLER PARDAS

Catalunya



**APPELLATION:** Penedès

**BLEND:** Sumoll

**WINEMAKER:** Ramón Parera

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

Grapes are sourced from the Can Canals vineyard and the Pont Nou vineyard, the latter of which was planted in 1949. They sit by the cooling El Cardener river, by the town of Viladordis.

**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 crushed. The maceration on skins lasts for 15 days, before the wine is fermented with native yeasts. Aging takes place in a mix of 625-litre concrete tanks and stainless steel for 6 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.