

# PELL A PELL – CELLER PARDAS

Catalunya



**APPELLATION:** Penedès

**BLEND:** XareHo (100%)

**WINEMAKER:** Ramon Parera

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

The grapes are harvested from the Agustina and Bosquet vineyards in Penedès. The soils are very poor chalk and clay and the climate is maritime-mediterranean.

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

Viticulture is certified organic. No herbicides, insecticides nor synthetic products are used. The vineyards are not irrigated or tilled to encourage the growth of natural cover crops.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand harvested. At the winery, the fruit is foot trodden, then covered for fermentation in closed tanks with wild yeasts. After 20 days, the skins are removed with a vertical press before putting the wine through MLF. Ramon finally transfers the wine to inox tanks to mature for 6 months and is bottled unclarified.

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

This wine is suitable for vegans and vegetarians.



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

Freshly cut orange and mediterranean herbs on the nose. The core is juicy and concentrated with hints of baking spice woven in subtly. The finish is long and moreish.