



VINTAGE: 2019

VINEYARD: Sant Llorenç d'Hortons, around 235 m high, in Alt Penedès Monserratí. Young vines from plots "Les Prunes", "L'Hort" and "La Vinya del Pepe"

VITICULTURE: We practice a biodynamic agriculture with certificates DEMETER and CCPAE, with Jordi Parera as head, with more than 45 years of experience. Biodynamical mixtures of our own manufacture together with the catalan group TERRA DINÀMICA.

VARIETIES: 1/3 each from grapes Xarel·lo, Sumoll and Garnatxa Blanca.

CELLAR: Right in the centre of Sant Llorenç d'Hortons, in a restored old cellar almost a century old. With concrete tanks to section and underground as the main element of elaboration. Cellar certified with DEMETER and CCPAE, with Ruben Parera at front with more than twenty years of experience.

ELABORATION: Traditional "claret" naturally elaborated, with a manual vintage in 250 kg bins.

Into concrete tank with grape skin and without stems. Firstly; the two white varieties with maceration/infusion and low temperature, to not boot fermentation. When Sumoll arrives it co-fermentates with the skins and the other whites already blended. Shifts of first extract by gravity at fermentation's end, pressed wine to other wines. Aging during winter to clean the wines in a static manner, and bottling by gravity and descending moon.

There may appear precipitations and impurities, that denote a respectful workmanship and are a good sign of authenticity.

Ecological certificate of the CCPAE and biodynamic Demeter and Terra Dinàmica:



Member of La Renaissance des Appellations:

