

Celler Biodinàmic



FAUST 1.3

VINTAGE: 2013

VINEYARD: Sant Llorenç d'Hortons at near 300 m high, in Alt Penedès Monserratí. Adult vines from plot "Les Prunes".

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: Sumoll, Garnatxa, Ull de Llebre, Cabernet Sauvignon and Merlot in equal percentages.

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: We elaborate in a natural way, with a manual vintage in 250 kg bins. We enter the grapes with skin and without stems into

cement cubes, to do a pre-fermentation maceration in controlled temperature. When spontaneous fermentation starts, we leave the skins until its very end.

Bleeding with gravity to get the first. Aging in old barrels of 400 litres of french oak during close to a year. Later aging in concrete tanks for two years and refining in bottles during another year without label.

Bottling without intervention nor addition, in descending moon.

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

Member of **La Renaissance des Appellations:**



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

