

Celler Biodinàmic



F O S C

VINTAGE: 2019

VINEYARD: Sant Llorenç d'Hortons at around 235 m high, in Alt Penedès Monserratí. Adult vines from plots "L'Hort", "L'Ull de Llebre" and "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: 40% Sumoll and the remaining percentage formed by Ull de Llebre, Garnatxa Negra, Monastrell, Syrah.

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. Entry into concrete tanks with skins and without stems. Maceration/Infusion at controlled temperature. When a few days have gone by, we let the alcoholic fermentation start with wild yeasts. Shift by gravity of the extract wine, the remaining skins are pressed with other wines.

Aging during winter to clean the wines in a static manner, and bottling by gravity and in descending moon.

We bottle without any 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:**

