



# HOPP

  
finca parera

**VINTAGE:** 2019

**VINEYARD:** Sant Llorenç d'Hortons around 300 m high, in Alt Penedès Monserratí. Plot "Les Abelles".

**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:** 100% Chardonnay

**CELLAR:** Right in the centre of Sant Llorenç d'Hortons, in a restored old cellar almost a century old. With cement cubes 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 this ancestral in a natural way, with the grape juice at the end of its fermentation (density control and residual sugars G/F) from the Chardonnay of each year. We bleed the grape juice/wine that's still fermenting into stainless steel tubs to decrease temperature and, in doing so, slow the yeasts and precipitate, by static cold, a portion of the turbulences in the grape juice/wine.

Bottling without any intervention nor addition, in bottles that hold pressure to keep wild fermentation going inside them, and we let them rest for all next autumn, winter and a bit of spring, when we disgorge in hot and in descending moon in April.

Member of **La Renaissance des Appellations:**

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

