

Celler Biodinàmic



## KHRÓNOS

**VINTAGE:** 2017

**VINEYARD:** Sant Llorenç d'Hortons around 350 m high, in Alt Penedès Monserratí. Only one young plot of Sumoll of 1992 named "Behind La Torreta", with clay loam terrain, where the mother rock tightens the fertile layer and north-west orientation.

**VITICULTURE:** We practice 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% Sumoll

**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 of 30% stems and all the skin into stainless steel tubs for maceration/infusion at low temperatures. A few days afterwards spontaneous fermentation commences and, without moving the barrel nor the wine, we let fermentation go on. Aging inside the tub until spring, when we will press and shift the extract wine to the clay jug, until its definitive aging for about a year.

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:**

