



**VINEYARD** **Sant Llorenç d'Hortons** close to **350 m high** in plot "L'Hort" and in Can Aguilera close to **450 m high** in plot "Pep de Can Aguilera", both vineyards in Alt Penedès Monserratí.

## VINTAGE

2019

## VARIETIES

100% Sumoll

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**.

**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.

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



Member of **La Renaissance des Appellations**:



We elaborate in a **natural way**, with a manual vintage in 250 kg bins. Entry to press in order to get the extract grape juice and **elaborate in "blanc de noirs" style, without skins nor stems**, only using **pressed pulp to ferment with wild yeasts, inside concrete tanks** and in controlled temperature. Aging during winter to clean the wine in a static manner and later **aging in clay jars**, until the beginning of summer.

We bottle **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**.

VITICULTURE

ELABORATION