

# La Vivi Dòra

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**VINTAGE:** Blending of vintages

**VINEYARD:** Sant Llorenç d'Hortons between 235-300 m high, in Alt Penedès Monserratí. Old, adult and young vines from plot blending as well.

**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:** All the ones that are present at Finca Parera, with a "tutti frutti" blending of white and black vines.

**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 all the second pressings of both white and black vines, that once fermented we blend in "La Vividora"s cube.

Aging without any physical intervention of clarification, filtration, etc... but we do sulfiting when packing the bag in boxes.

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

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



Member of La Renaissance des Appellations:

