

2017

XAREL·LO 100%

The xarel·lo for this ancestral comes from property “**La Llengua del Pou**” located around **300 m high**, in Alt Penedès Monserratí.

We elaborate our wines in a cellar right in the centre of **Sant Llorenç d'Hortons**, in an **old restored cellar** almost a century old. With concrete tanks to section and underground as the main element of elaboration. We are certified with **DEMETER** and **CCPAE**, with **Ruben Parera** at front with more than **twenty years of experience**. We practice a biodynamic agriculture with **Jordi Parera** as head, with more than **45 years of experience**.

Biodynamical mixtures of our own manufacture together with catalan group **TERRA DINÀMICA**.

We elaborate this **ancestral in a natural way**, with the **grape juice** at the end of fermentation (density control and residual sugars G/F) from the Xarel·lo for the CLAR wine every year. We **bleed the grape juice/wine which is still fermenting into stainless steel tubs** to decrease temperature and with that slow the yeasts and precipitate by static cold part of the turbidity in the grape juice/wine.

We **bottle without any intervention nor addition**, in bottles that hold the pressure to maintain **wild fermentation happening inside**, and with **aging inside cement cubes close to two years**. We disgorge in hot and 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 of **Demeter** and **Terra Dinàmica**:

