



finca parera

2019

XAREL-LO VERMELL 100%

The xarel·lo for this wine comes from “**Vinya Tardana**” 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 orange in a natural way, with a manual vintage in 250 kg bins. Entry into **clay jars with all the skin and stems to ferment spontaneously** and under controlled temperature. **Aging with all stems and skins** until the end of the year. Later pressing to get the extract wine and return it to the clay jar until early spring.

We bottle **without any 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 of **Demeter** and **Terra Dinàmica**:

