

2007-2012

XAREL·LO 100%

The xarel·lo to make this **rancid sweet wine**, comes from multiple plots of vines, 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 **sweet** with "Sol i Serena" in a **natural way, with the pressed wines**, that means; **with the second round of Xarel·lo**, which are **already rusty** and will **keep rusting in the "damajoanes" outside, aging during years**, with the weathering method known as "sol i serena". The "damajoanes" are left with 20% air to help rusting. We **strengthen the wine with wine alcohol** from our Xarel·lo, to prevent future fermentations, because the wine contains natural sugars and **without any additives nor any process of filtration it contains yeasts** that could begin fermenting the residual sugars. We bottle 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**:

