

Celler Biodinàmic



SASSÓ

VINTAGE: 2018

VINEYARD: Sant Llorenç d'Hortons around 350 m high, in Alt Penedès Monserratí. Only one young plot of Xarel·lo of 1995 named "La Torreta", with clay loam terrain, where the mother rock tightens the fertile layer and south-east orientation.

VITICULTURE: We practice 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: 100% Xarel·lo

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, with a manual vintage in 250 kg bins. Entry in concrete tanks for pre-fermentative skyn

contact maceration, without stems, during a couple of days. Wild fermentation starts in the cube itself at controlled temperatures, and we shift to old acacia barrels, to finish fermentation inside them. It will age during around a year in the same barrels, without any shifts. Before the next vintage, we free the barrels to cube the wine and let it rest for a little more in a concrete tank again.

Bottling 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.

Member of **La Renaissance des Appellations:**



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

