

Celler Biodinàmic



## CLAR

**VINTAGE:** 2020

**VINEYARD:** Sant Llorenç d'Hortons around 300 m high, in Alt Penedès Monserratí. Old vines from plots "La Plana", "La Llengua del Pou", "L'Amfiteatre" and "La Vinya del Pepe", together with plots "Les Abelles" and "La Malvasia".

**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:** 80% Xarel·lo and the remaining percentage with Chardonnay, Gewurztraminer, Malvasia de Sitges, Parellada and Garnatxa Blanca.

**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 with all the skin into concrete tanks for maceration / infusion at low temperature. A couple of days after spontaneous fermentation begins and, without moving the barrel or the wine, we let fermentation go on. Aging in the same concrete tank until spring,

When we will bottle by gravity without any addition or intervention, 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:**

