



Pardas Rupestris Blanco Penedès

Fresh and bright, with notes of white flower, citrus and peach. A wine to share with dinner, friends and lighter fare.

VARIETIES: Xarel.lo, Malvasia de Sitges, Macabeo and Xarel.lo Rojo

CLASSIFICATION: Penedès

VINEYARD SOILS: Limestone, loam, calcareous clay and sand

FARMING: Organic

WINEMAKING: Hand harvested. De-stemmed. Partially direct to press, partially macerated on skins for 7 hours.

AGING: 4 months in tank, light batonnage.

