



Pardas Xarel-lo Penedès

Cellar Pardas' most serious rendition of this classic variety from the region. Barrel fermentation and light batonnage imparts richness and depth to the wine, however not at the expense of acidity and balance.

VARIETIES: 100% Xarello

CLASSIFICATION: Penedès

VINEYARDS: El Muç, La Vella and Lola Vineyards. South-eastern exposition

VINEYARD SOILS: Limestone, loam, calcareous clay and sand

FARMING: Organic

WINEMAKING: Hand harvested. Gentle pressing (50% yield). Must allowed to settle for 24 hours followed by fermentation via native yeasts in used french oak barrel. Batonnage over 10 days of fermentation followed by clarification using bentonite.

AGING: 32% aged in concrete egg for 8 months. 33% aged in used French oak barrels and 35% aged in new French oak barrels for 8 months.

