



Pardas “Collita Roja” Penedès

From the vineyards of Torrelavit, Sant Llorenç d’Hortons, Piera and la Llacuna, and North Penedès comes this 100% Sumoll from Celler Pardas. Deep, rich and a bit rough hewn, it possesses an authenticity and character that is inimitable in the world of wine.

VARIETIES: 100% Sumoll

CLASSIFICATION: Penedès

VINEYARDS: from two vineyard sources: Pont Nu & El Muç – 60 year old vines

VINEYARD SOILS: Limestone, loam, calcareous clay and sand

FARMING: Organic

WINEMAKING: Hand harvested. De-stemmed fermented in stainless steel: Pont Nu for 35 days (maceration for 11 days then pressed off) El Muç for 19 days (maceration for 12 days then pressed off)

AGING: 50% aged in concrete egg for 8 months. 50% aged in used French oak barrels for 8 months.

