



### **Pardas “Negre Franc” Penedès**

A rich and complex wine, complete with notes of black currant, forest floor and green tobacco. A perfect accompaniment to grilled meats and stews. Pardas’ organically farmed Negre Franc is intended to showcase the diversity of terroir and the harmony that can exist between people and the land.

---

**VARIETIES:** 73% Cabernet Franc, 18% Cabernet Sauvignon and 8% Sumoll

**CLASSIFICATION:** Penedès

**VINEYARDS:** 5 vineyard plots. Cabernet Franc + Sauvignon - 20 year old / Sumoll – 70 year old vines.

**VINEYARD SOILS:** Limestone, loam, calcareous clay and sand

**WINEMAKING:** Hand harvested. De-stemmed and fermented separately in concrete vat 15-35 days.

**AGING:** Aged in 225L and 300L used barrels for 10 months. Light filtration prior to bottling.

