PARDAS

R. PARERA I J. ARNAN
PROPIETARIS VITICULTORS

2015 Pardas "Sus Scrofa" Penedès

Sus Scrofa is the latin term for wild boar, and animal that makes its home in the hills of the Alta Penedès. It is also the emblem of Celler Pardas, as its image is depicted on many of the wines from the winery. Sus Scrofa is the younger, more easy drinking 100% Sumoll from Celler Pardas.

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 and de-stemmed. Fermentation takes place in temperature controlled stainless steel tanks (20 celcius) over 10 days and via native yeasts.

AGING: 4 months in cement tank.

Sacred Thirst
SELECTIONS