



**PARDAS**  
**RUPESTRIS**

PENEDÈS  
denominació d'origen

Vintage : 2018

Production: 21300 bottles

**Vineyards:**

Xarel.lo Vineyards: Muç (1971), Patricio (1968), Torner, la Lola.

Malvasia Vineyards: les Planes (1996)

**Soils :**

Very poor chalky-clayey soils for xarel.lo vineyards.

Very deep alluvial loamy and slity soils for Malvasia vineyards.

**Variety:** 78% xarel.lo, 22% Malvasia de Sitges

**Farming method:**

Organic farming.

Neither herbicides, pesticides nor any other chemicals were used on any of the vines planted to make our Rupestris.

We do not plough the ground and we leave the grasses and plants to protect the soil.

**Harvesting:**

100% picked by hand on 18/9/2018 for Malvasia and 13/9/18 and 19/9/2018 for xarel.lo.

Plastic 20 kgs. cases

**Wine making:**

Destemmed crushed and filled the tanks by gravity.

Free-run must 55%.

No industrial yeast used. Fermentation starts spontaneously in concerte tanks during 20 days at 16-17°.

No malolactic fermentation. No finning agents used.

No oak used at all.

**Ageing:**

1,5 months in tanks doing Battonage every 10-15 days.

3 months in centenarian concrete tanks.

**Analysis:**

Alcohol Content: 12.00 vol.

Volatile acidity: 0.18 g/L

Total acidity : 4.40 g/L

So2 L/T : 13/39

PH: 3.15