



CELLER PARDAS SUS SCROFA 2018/\$19.99



DESCRIPTION

Celler Pardas started when two growers from Penedès, Ramon Parera, and Jordi Arnan, acquired an old estate called Can Comas in Alt Penedès, close to Sant Sadurni d'Anoia. The property surrounds an old medieval farm and spans 30 hectares of forest and other crops (mainly cereal) as well as the local grape varieties—Sumoll and Xarel-lo—that Ramon and Jordi planted for their wines. The other source of fruit for the wines comes from two ancient plots further north, where they own old vines of Sumoll, Xarel-lo, and Malvasía de Sitges; Ramon calls this fascinating local strain of Malvasía, an incredibly acidic grape notoriously difficult to vinify, the “Riesling of the Mediterranean”.

From the start the work on the land focused on a holistic approach; they manage the forest surrounding the vineyards as well as the land bordering them to create a whole agrarian ecosystem and live on the property. Many biodynamic principles are followed: the vines are dry-farmed, and the clay-limestone-rich soils are not plowed to avoid erosion and foster the micro-biology of the place. They regularly use ground vegetation, and no synthetic products or pesticides are utilized. Their work is certified organic.

Ramon and Jordi are in the forefront of the varietal revolution happening in Penedès. The story of native grapes in the region is not unlike many others in different areas: the local varieties, deemed hard to work and less valuable than international ones, were slowly substituted by high-yielding types. Many of the new generations of growers in the area, however, decided to replant and work with the original grapes. Pardas' plantings all come from cuttings of old vines found in the region.

The work in the cellar is as respectful to the wines as their work on the vineyards is to the land. Fermentations are spontaneous, the wines are never clarified nor corrected, and they use a mix of steel, concrete, and oak for winemaking and *élevage*. The resulting wines are expressive and very direct. Sumoll is not an easy grape to master—“the most masochistic grape there is”, says Jordi— but as the Sus Scrofa shows, Parera and Arnan have conquered its rusticity and are making a delicate, fresh, and immediate wine. The same goes for their Xarel-lo and Malvasía, which are floral and aromatic and yet retain great salinity and minerality, no doubt owing to the chalky and rocky nature of their vineyards.

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Sumoll is a virtually extinct black variety that is native to Catalonia, Spain. The grape was once widely grown throughout Catalonia but vines were pulled up in favor of less-temperamental varieties. Today, very few vineyards of Sumoll remain, although there have been some small-scale initiatives to promote the variety and its vinification. Sumoll is used in the production of red and rosé wines but, due to its small-scale production, it is found predominantly in blends.

This wine is made with 100% Sumoll grapes from a blend of three parcels, the oldest of which was planted 70 years ago. The vineyards sit on clay and chalky soils. 50% whole cluster, vinified in concrete tanks with indigenous yeasts and fed by gravity. It was aged for 3 months. The wine is unfinned and unfiltered.

Tasting Notes

NOSE:

Sumoll will usually result in full-bodied, somewhat rustic red wines. The aroma is fruity, usually with some herbal notes and a mineral character.

PALATE:

Sumoll is excellent at retaining freshness, creating lively and bright wines with vibrant acidity.

PAIRING

Fragrant fish stew with bell peppers, Duck confit, Roasted vegetables, haloumi cheese, and would be great with various tapas dishes.

WEBSITE:

Celler Pardas | Bowler Wine

Penedes D.O., Catalunya, Spain



Wine Regions of Catalonia



- 1 DO ALELLA
 - 2 DO CATALUNYA
 - 3 DO CAVA
 - 4 DO CONCA DE BARBERÀ
 - 5 DO COSTERS DEL SEGRE
 - 6 DO EMPORDÀ
 - 7 DO MONTSANT
 - 8 DO PENEDE'S
 - 9 DO PLA DE BAGES
 - 10 DO PRIORAT
 - 11 DO TARRAGONA
 - 12 DO TERRA ALTA
- mapa credit: per l'incavi



