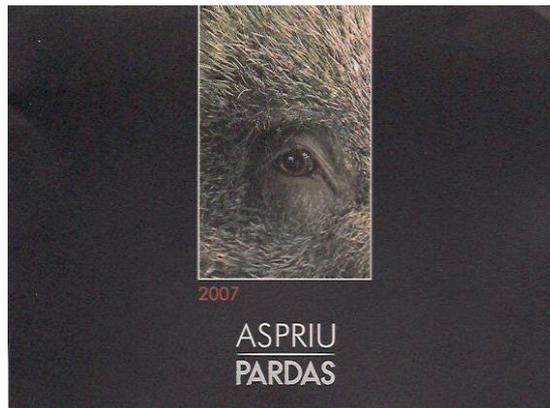




PARDAS ASPRIU



How many times catant wines We're thrilled the inevitable question arises: how should be the place of origin? The eco-system?

When a grower takes the decision to produce only one wine a vineyard, is unmistakably his desire that his work as a mirror reflecting the vineyard site. Quest caractitzarà wine and will provide identity. One then we will move: transferring the soil to the cup. The place on the grower.

It is inherent in man, although Soviet forget too, the desire for reunion with nature, to establish links with them, perform them. The terroir wines vinification wine producers, we may satisfy this desire, creating an intimate connection with the environment in search of something irrational. Because we believe that the vineyard and wine than any other crop this meeting possible.

In the present case, the place, the vineyard is called "The Hut": 2.69 acres of deep clay and gravel planted Cabernet Franc and Cabernet Sauvignon in 1996 around the base of the river bowling.

CELLER PARDAS, S.L.

Finca Can Comas – 08775 Torrelavit
Tel. 93 899 50 05 – www.cellerpardas.com



TECHNICAL

Vintage: 2009

Production: 2030 bottles.

Variety: 100 % Cabernet Franc.

Rainfall: 447.20 liters of October 2006 to October 2007

Source:

Wine region only from the vineyards of La Barraca.

Parcel of 2.69 acres of rocky land and deep, facing the north. The vines planted in 1996 with a 41-foot B and are in a planting of 2.40x1.20.

Average production: 3000kg / h.

Production:

Harvest and manual selection of the grapes on the vine. Flail grape in Cuba and a cup of concrete coated resina. 23 days maceració. Fermentació tub in about 24 to 20 ° C and down the last 6 days. During the fermentation process is done a couple of pumped daily. Racking the wine and pressed at low pressure with a pneumatic press. Later desfangats static at 24 and 48 hours.

The malolactic fermentation occurred spontaneously when the wine was starting to tank. After the aging was not clarified or stabilized by cold, we opted for a slight leak at the time of bottling.

Aging:

13 November 2009 until 27 December 2010.

13 ½ months in new French oak barrels of 225 liters.

Bottled: Bottled on 30 March 2011.

Analytical:

Alcohol: 14,90% vol.

Total acidity: 6,1 g/l

Ac. Acidity: 0,63 mg/l

So2 L/T : 24/70 mg/L

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TASTING NOTES

Views: Intense cherry red color, high intensity

Nose: Intense, voluptuous, soothing and deep. Shy garlic first, it opens slowly giving happens ripe fruit, cherries in liqueur, mandarin and chocolate, tobacco and black pepper.

Mouth: mouth wide and lush and powerful. It has a fruit tension in creccendo finally ending in a black and ripe fruit. Good tannic structure persistent. Long aftertaste and teaching. Texture seda.El wine ensures that live: long life!

Cuisine: Due to its character and concentration, the rough recommended pairing it with intense Sobor dishes which include: braised wild boar, game meats (partridges, pigeons, vecades ...) as well as red meat.

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