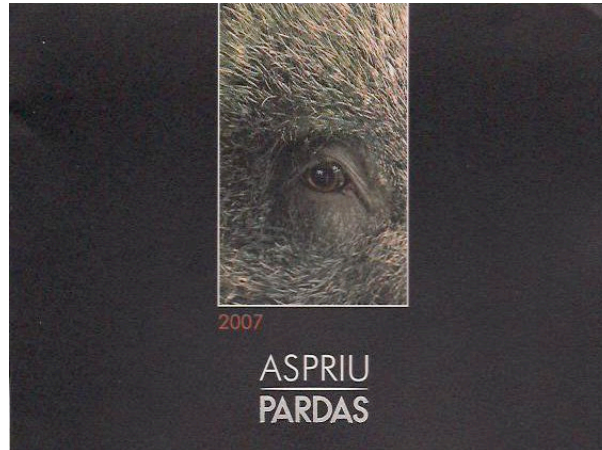




PARDAS NEGRE FRANC



The Negre Franc is our base wine. It is an assemblage of different varieties of grapes and vineyards of our estate.

We may more faithfully reflect the originality and diversity of soil – just like a mosaic – Can Comas, where we live and work.

The adjective free, honest, respectful because it fits perfectly in this determination.

This purpose or will believe s'incerta in the cortex of the central definition of wine to grasp the genius of the place (land, climate, and vineyard work) and put it in the bottle.

CELLER PARDAS, S.L.

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



TECHNICAL

Vintage: 2009

Production: 20.350 bottles.

Variety: 66% Cabernet Franc, 23% Cabernet Sauvignon and 11% Sumoll.

Source:

The Vineyard Cabin Cabernet Sauvignon and Cabernet Franc.

Plot of 2.87 hectares, calcareous clay soil and very deep river stones and oriented north side. The vines planted in 1996 with a 41-foot B and are in a planting of 1.2x2.40.

Average production: 5000 kg / h.

The shady Old Cabernet Franc

Vineyard of 1.2 hectares, deep clay soil with gravel, limestone and clay predominantly oriented to the north. Strains B and 41-foot planted in 1997. The planting is 1.2x2.40. Average production: 5300 kg / h.

The shady New Cabernet Franc

0.62 hectares vineyard, calcareous clay soil with very deep graves. Oriented north. Ceps with B and 41-foot planted in 2000. The planting is 1.2x2.40. Average production: 4000 kg. / H

Manel Cabernet Sauvignon

1.80 hectares of vineyard, calcareous clay soil with gravel and oriented north. Ceps with 41-foot B and planted in 1998.

The planting is 1.2x2.40. Average production: 6500 kg / H

Pontnou Sumoll.

Parcel.la of 0.6 hectares, southeast exposure with clay soil with a chalky texture. Planted in the 50 frame with variable planting and following the level curves.

Average production: 3000 kg / ha.

Working wine:

In all vineyards grown to produce the Black Franc unused herbicides, insecticides or synthetic products.

We practice a no-cultivation: Llau not work with soil and covered to protect it spontaneously.

Winemaking:

Selection and harvest the grapes by hand and transported to the winery in 20 kg boxes.

Flail of grapes in vats by gravity in Cuba and trees, concrete, coated with resin.

Maceration:

Cabernet Franc shady new and old: 21 days

Cabernet Franc from the hut: 37 days

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Manel Cabernet Sauvignon: 30 days
Cabernet Sauvignon hut: 35 days
Sumoll of Pontnou: 15 days
Later desfangats static at 24 and 48 hours.
Malolactic:
In every game there was spontaneous

Aging:

13 months and a half, 80% second and third barrels of wine, and 20% new barrels. All of them French oak 225 and 300 liters.
Subsequent aging of one year in bottle.
Not clarified, not cold stabilized, filtered light bottled.

Bottled: Bottled on 20 / July 21, 2010

Analytical:

Alcohol: 14.42% vol.
SO2 / T: 28/52
AVR: 0.72 g / L
ATS:
PH: 3.84



TASTING NOTES

Sight: Elegant hints of black cherry, average density slightly cloudy with abundant fine legs.

Nose: Serious and intense very fragrant and direct. A very present balsamic background.
Aromas reminiscent of black pepper, fresh plums and grilled peppers. Hints of candied oranges and pencil lead.

Mouth/Palate: A pleasant and elegant entrance in the mouth. It seduces the palate by growing and becoming more ample giving way to plenty fleshy black fruit. Quite a persistence of tannins fills the entire mouth.

A fine long and elegant finish with just the right amount of acidity reverberates and defines all the sensations found in the mouth.

Pairing

A wine that accompanies very well dishes with high protein content. Great with lamb. A perfect and better companion in barbecues.

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