



PARDAS SUMOLL

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SUMOLL



PENEDÈS
Denominació d'Origen

Fruit of the concern and respect for our past in an effort to wine and winemaking distinct brown WINERY presents you the only rosé wine made from the indigenous variety sumoll, grapes recently rejected as vulgar and coarse, in frank decadència and about to disappear, can only express its potential with an austere viticulture, quality, performance and a very careful and respectful of wine grapes.

A pink and brown do not understand the transition from white wine to red wine, but a world in itself does mateix. Tant for its conception, and its production in the Sumoll consider a Rosé wine region.

CELLER PARDAS, S.L.

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



TECHNICAL

Vintage: 2011
Production: 7572 bottles
Variety: 100% Sumoll
Rainfall: LTS

Source:

Sumoll the Vineyard of Mus. is a parcel.la 1 .3 H., limestone oriented northeast to 250 m. altitude. Strain in batch and walk with you about 40 years.

Average production: 3000 kg / h.

Sumoll the Vineyard of the turn. includes a 1H.

Earth clay-limestone facing south and is 220 meters. altitude. Vines trained on a framework of 2.40×1.20, planted the year 2,000.

Average production: 5000 kg / h.

Cultivation:

In all the vineyards grown to produce Rosé Sumoll not use herbicides, insecticides or synthetic products.

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

Harvested on 1 September 2011

Production:

Harvest and manual selection of the grapes on the vine. Destemmed and tank centenary in Cuba in cement. Maceration to extract color and 30 hours after racking.

Juice at 50%.

Controlled fermentation at 17 ° C for 29 days.

Bottled:

Bottled on 19 November 2011

Analytical:

Alcohol: 13.85 % vol.

Total acidity: 3.9 g/L

Volatile acidity: 0.30 g/L

PH : 3.17

SO2 L/T : 25/94 mg/L

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TASTING NOTES

A fresh and intense nose.

An intensity of fresh Mediterranean fresh fruit: red apple peel, ripe cherries pomegranate, figs...

A radical change of the landscape. A collage of wild red fruit: raspberries, cherries which transport us to shady and damp grass fields. Beyond the fruit, we find notes of humid clay from the soils where this wine comes from.

A background of aniseed is always present as it is a distinctive characteristic of this grape variety.

A fresh and opulent attack and passage through the mouth, though always nuanced and supported by the ever present acidity of the Sumoll variety.

A fresh, long, dry and bitter finish that totally cleanses the palate.

Pairing:

As it is dry it pairs well with a variety of foods such as:

Cod in Samfaina, fresh goat cheeses, pasta dishes and fresh summer salads.

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