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Finca Parera, Khronos Penedes Red (2017)

Producer	Finca Parera
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Region	Catalonia, Spain
Appellation	Penedès
Vintage	2017

Produced and bottled in accordance with the regulations of the Denominación de Origen Protegida Penedès

Khronos

vi indigena seleccionada de Finca Parera
2017, Penedès



Sizes

750 mL × 12 — 16-0804-17

Distributor's notes

A unique young vineyard of Sumoll planted in 2014 in l'Alt Penedès Montserratí at 350m of altitude on limestone-loam soil. Biodynamically grown on 1.08ha of high-density plantings, with manual harvest in 250 kg containers. 90% destemmed and all of the skins into stainless steel tubs, with infusions at low temperatures. After a few days the spontaneous fermentation begins, without moving the cap or stirring the wine. Aging inside the tub until spring (around 8 months), where it is pressed and transferred to clay amphora, for its final aging for about a year. No filtering, fining, or SO₂, bottled on a descending moon. Annual productions is around 900 bottles.

About the producer

One of the most exciting regions in Spain when it comes to natural wine has got to be the Penedès. I know that may sound a bit strange considering the amount of plonky Cava being made, but this is actually part of the reason driving a group of young winemakers to do things differently. I call it the process of diseducation and at the forefront of this movement is Ruben Parera.

Ruben was born into a family of farmers but it wasn't until he finished his viticultural and oenological studies that they started making wines of their own. We first met him at a tasting in 2013 and his wines were perfect...almost too perfect, if you know what I mean. Since then, I feel like he's stopped relying so much on the books and turned to his land for answers. He converted his family's 10h estate from organic to biodynamic, continuing the natural process into the cellar while applying the same practice to their cherries and olives and obtaining the rather grueling Demeter certification on their first visit.

His 2015's are simply on a different level than what we first tasted in 2013. In a short period of time he's evolved from making textbook technological wines to making wines of terroir, seeking drinkability without compromising depth and complexity. His entry level white, red, and rosé are super fun to drink while his 2014 acacia aged Xarello might be one of the most interesting expressions of the grape we've ever tasted. It's the first wine he makes without adding SO₂. I'd bet the same professors who told him it couldn't be done would even take their hats off to this wine. Long live the diseducation of Ruben Parera!

Here's a drone shot of Finca Parera and its red clay soils:
<https://www.facebook.com/knowmadlab/videos/1140668039322778/>

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