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Finca Parera, Mala Herba Sparkling (2017)

Producer	Finca Parera
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Sparkling - White
Grape variety	Xarel-lo
Region	Catalonia, Spain
Appellation	Penedès
Features	Biodynamic, No sulfites added, Pétillant naturel
Vintage	2017



Sizes

750 mL × 12 — 17-0377-17

Distributor's notes

The Mala Herba wines are a tribute to the queen grape of the region Xarello and only the oldest vines in his family are used for these wines. When we say old, we mean ungrafted pre-phylloxera vines. Rubén describes yields as a joke, how minuscule they are, but the quality is worth it's own label.

100% Xarello, certified biodynamically farmed from the "La Lengua del Pozo" farm located around 300m altitude, in the Alt Penedès Montserratí. Everything is hand harvested. This wine is made in the Ancestral Method, with the must at the end of fermentation from the same Xarello of their white wine, Clar, each year. Rubén and his team bleed the must/wine that is still fermenting into a stainless steel vat to lower the temperature and thus pause the yeast activity. Fermentation continues in the bottle with native yeasts for about two more years before disgorgement on the descending moon. No fining, filtering, SO2 or additives used at any point of the process. Annual production is around 1,500 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 *terruño*, 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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