

Finca Parera, Mala Herba Brisat Penedès White Wine (2018)

Producer	Finca Parera
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape variety	Xarel-lo
Region	Catalonia, Spain
Appellation	Penedès
Feature	Biodynamic
Vintage	2018
Alcohol by volume	12.0%



Sizes

750 mL × 12 — 19-1125-18

Distributor's notes

100% Xarello made in the classic Catalan "Brisat" method resulting in a gorgeous golden apricot hue. From biodynamically grown grapes in Viña Tardía around 300m of altitude in the Alt Penedès Montserratí. Grapes are all manual harvested in 250 kg containers. They enter into a clay amphora with stems and whole clusters to ferment spontaneously and at a controlled temperature. Aging with all the stems and skins for about 2 months, until the end of the year. The wine is pressed and returned to the clay amphora to age until the beginning of spring. Bottled on a descending moon without any intervention - no fining, filtering, or SO2. Annual production 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/>
