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## Finca Parera, Penedès Fosc (2019)

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Producer	Finca Parera
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape varieties	Syrah, Ull de Llebre, Sumoll
Region	Catalonia, Spain
Appellation	Penedès
Vintage	2019

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### Sizes

750 mL x 12 — SDV17-0078-19



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### Distributor's notes

40% Sumoll and the remaining 60% is a blend of Ull de Llebre, Garnatxa Negra, Monastrell, and Syrah. All certified biodynamically farmed in Sant Llorenç d'Hortons around 235m of altitude, in l'Alt Penedès Montserratí on calcareous clay soils. Vines here are 35 years on average, depending on the varietal. Everything is harvested by hand, grapes are 100% destemmed without crushing the skins, separately, where spontaneous fermentation with indigenous yeasts begins in cement tanks at cold temperatures.

The grapes are later blended and age in cement through the winter until spring - allowing the decantation by gravity to naturally filter the wine. No intervention or additions are used at any moment of the process. Bottled on the descending moon. Unfined, unfiltered, and with zero SO2. Annual production is around 15,000 bottles.

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### About the product

The cool sea breezes and light-handed winemaking make the Fosc brim with fresh red fruit. There is a touch of earth on the palate. This will drink nicely with a slight chill.

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### 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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