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Finca Parera, Finca Parera Clar White (2019)

Producer	Finca Parera
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - White
Grape varieties	Xarel-lo, Chardonnay, Gewürztraminer
Region	Catalonia, Spain
Appellation	Penedès
Vintage	2019

Sizes

750 mL x 12 — 17-0077-19



Distributor's notes

80% Xarello and the remainder a blend of Chardonnay, Malvasia de Sitges, Parellada and Garnatxa Blanca (no more Gewürztraminer!) Grown certified biodynamically on calcareous clay soils of the Sant Llorenç d'Hortons vineyard at around 300m high, in the Alt Penedès Montserratí. Grapes are harvested by hand with 30% stems and all the skins into stainless steel tanks for maceration/infusion at low temperature.

On the skins for 5-12 days depending on the variety. After a couple of days spontaneous fermentation begins with indigenous yeasts, and without moving the cap or stirring the wine it continues fermenting and aging in the tank until spring. The wine is pressed and moved into clay amphora for around a year longer aging. Bottled unfiltered, unfiltered, with zero SO2 or any additions on a descending moon. Annual production is around 18,000 bottles.

About the product

Grape varietal : Xarel-lo, Gewurztraminer, Chardonnay.

Viticulture : Certified Biodynamic.

Winemaking Notes : Grapes are manually harvested and placed in 10kg crates. Grapes are destemmed and macerated on the skins for five to twelve days depending on the variety. Native yeast fermentation occurs in stainless steel.

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/>
