

## Fosc

by: Ruben Parera - Celler Finca Parera

Region:

Colour: Red

Grape Varieties: Sumoll, 50% Sumoll and a mix of Ull de Llebre, Garnatxa Negre, Monastrell, Syrah

Appellation: Penedes

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## Technical Information

### *Vineyard*

- Organic & Biodynamic (certified)
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- Average age of vines: 50
- Soil type: Clay, Limestone

### *Cellar*

- Fermented spontaneously using low-intervention
- Sulphites: No added sulphites - 13 mg/L
- Fining (clarification): Unfined
- Filtering: Unfiltered
- Suitable for Vegans and vegetarians
- Alcohol: 13%
- Residual sugar: < 1 g/L

<https://www.rawwine.com/wine/ruben-parera-celler-finca-parera-fosc-2021>