

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Assís & Francesc Suriol

Appellation Penedès

Subzone Alt Penedès

Climate Mediterranean

Varieties Parellada

Soil Calcareous Clay

Elevation 700 meters

Vine Age 25 years

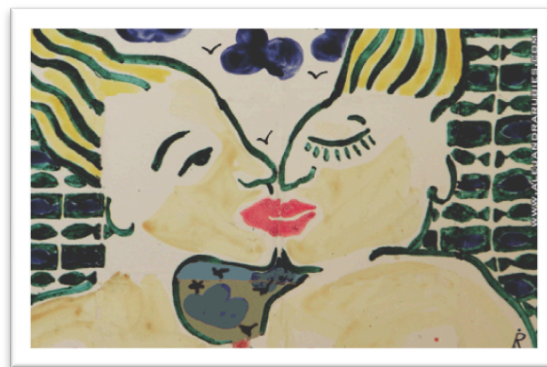
Pruning En Vaso

Farming Organic

Production 232 cases

Suriol

Can Peritxó 2014



The **Suriol** family has lived and made wine in the same *masia*, the Castell de Grabuac, in Penedès since the 15th century. They produce Cava and still wines using traditional, non-interventionist methods, indigenous grape varieties vinified by parcel with native yeasts, local chestnut wood for barrel aging, and corks from the local forest. The results are some of the most complex and layered Penedès wines that we have tasted.

The Suriol estate is located in the village of **Font Rubí** in the **Alt Penedès**, just north of Vilafranca and west of Sant Sadurn d'Anoia, and a one-hour drive from Barcelona and the Mediterranean Sea. Their 25 hectares of vineyards are divided up into 20 different microplots and surround the *masia*, and have been certified organic since 1996. They employ biodynamic practices as well, utilizing native plants for preparations. **Can Peritxó** is a 0.82 hectare vineyard planted in 1990 located 15km from the Suriol *masia*, at high elevation and surrounded by forest. This is a grape better known for being a small part of the traditional blend that makes up the sparkling wines of the region. Due to the unique, high-elevation site, the Suriol family decided to make a still wine.

The **Parellada** grapes were harvested by hand, destemmed and pressed immediately into underground concrete tanks, where it fermented spontaneously with native yeasts, and was raised on fine lees for 4 months before bottling. This is a light (and light alcohol), very drinkable wine with a surprising complexity. Pair it with shellfish, grilled seafood and summer vegetables.