



# Parany

## Single Vineyard Wine

### VARIETY

100% Cariñena from the organic vineyard  
Finca Viladellops owned by Marcelo Desvalls  
in the Massís del Garraf.

### VINEYARD

PLOT 113 (EL PARANY)  
Planting year: 1974  
Orientation: Northwest  
Soil: Calcareous  
Driving system: Vessels  
Pruning: Short (one bud)  
Plot surrounded by forest

### ELABORATION

Manual harvest in 15 kg boxes with selection  
in the vineyard and table.

Pre-fermentation maceration in open barrel at  
a temperature of 10-12°

Fermentation with indigenous/native yeast in  
barrels at a controlled temperature between 23  
and 25°.

Aged for 12 months in French oak barrels.

Bottled in 75 cl format.

Presentation in a wooden box of 3 units.

### TASTING NOTE

Intense aubergine colour with purple edges  
and wide legs.

Fresh and intense aroma of ripe red fruits,  
dried plum, spices and balsamic.

Medium structure, mineral, fruity, marked  
acidity, lively and with sweet tannins.

Persistent, flavourful and long aftertaste.



finca VilaDelloPs