

2012 Pardas Rupestris

The 2012 Rupestris is a young unoaked white blend of 81% Xarello, 6% Xarello Vermell (a particular strain of Xarello which has darker skins) and 13% Malvasia de Sitges. It's very pale and floral, with a delicate nose with notes of apple and aniseed and a clean and straightforward, fresh palate which make it easy to drink. Drink now.

Born in St. Sadurni d'Anoia, winemaker Ramon Parera and vine-grower Jordi Arnan started this project in 1996 with a solid base of 40 hectares of vineyards in the property Can Comas. They produce 60,000 bottles of wine per year.

Various importers, Juan Prieto Selections/T. Elenteny Imports, New York, NY, Vinea Imports, Seattle, VA, Estelle Imports, Portland OR and Miller Squared Inc., Buffalo Grove, IL

- Luis Gutierrez (February, 2014)

2011 Pardas Xarello Aspriu

The 2011 Xarello Aspriu, their third Xarello, has a complex nose of wild flowers, smoky broth, clean notes of fennel, licorice and aniseed. Very balsamic palate with flavors of old furniture and incense. It has a better nose than palate right now, but the acidity and density of fruit point at a very good evolution in bottle. Drink now-2018.

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2010 Pardas Negre Franc

The 2010 Negre Franc is an unusual blend of Cabernet Franc, Cabernet Sauvignon and Sumoll aged for one year in oak barrels. It has an intense herbaceous nose with notes of bell pepper and raspberry leaf intermixed with aromas of wild berries and very well-integrated components from the wood. The palate is medium-bodied, with a fine texture, round tannins and moderate acidity. Drink now-2017.

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2011 Pardas Collita Roja

The 2011 Collita Roja is produced from Sumoll grapes from a single vineyard of 0.72 hectares in St. Llorenç d'Hortons on chalky soils, planted in 1949. The wine has a bright ruby color and a shiny nose of bright red fruits intermixed with strong balsamic aromas of wild herbs, intensely Mediterranean with lots of character, and a tasty, light to medium-bodied palate with piercing licorice and ripe fruit flavors that transport you to a Mediterranean forest. With time, more continental and Atlantic notes develop in the glass, which give the wine more depth and complexity. I loved it. Drink now-2020.

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- Luis Gutierrez (February, 2014)

2009 Pardas Aspriu

The 2009 Pardas Aspriu is a pure Cabernet Franc from the single vineyard, "La Barraca." It is fermented in concrete tanks and is aged for 14 months in French oak. The bouquet is very intense with small dark cherries and boysenberry fruit, although I would argue that it fails to express the varietal characteristics. Fortunately, that is more evident on the palate, which has fine tannins and ripe, vanilla-tinged black fruit as well as hints of cassis and citrus lemon. It is very well-crafted and has fine symmetry, but perhaps it needs more personality?

Two very fine wines were tasted from Pardas, whose tagline is: "On our stage, the grape is the star." Minimal intervention is the name of the game, and I appreciated the care evident here.

Importer: Perman Wine Selections, IL; tel. (312) 666-4417

- Neal Martin (April, 2012)