



CELLER_CREDO

VOLAINA® 2018

'Volaina' rediscovers the delicacy and freshness of the Mediterranean Parellada variety, cultivated at an elevation of over 500 metres, while also supporting the Catalan Butterfly Monitoring Scheme, which studies the role of this group of insects ("volaines" in Catalan) as bioindicators.

Volaina is the result of a shared commitment of Celler Credo and the Granollers Natural Science Museum to defend the environment and the living creatures that inhabit it. The agreement between them provides a framework for conducting research and raising awareness of the important role butterflies play in the ecosystem, both as pollinators and as a food source for other species.

Celler Credo has formed partnerships with top-tier growers in the Penedès region with whom we share values and a commitment to sustainable viticulture, rooted in respect for identity, the territory and the landscape. Volaina, the wine that results from this collaboration, is made from grapes harvested from two vineyards in the municipality of Aiguamúrcia, in Pla de Manlleu, one of the highest areas in Penedès. One is known as Els Pinyers (owned by winegrower Jaume Bargans); the other, Sant Miquel (owned by winegrower Jaume Nin). Both are cultivated in accordance with the principles of organic viticulture.

All Celler Credo grapes are harvested by hand to ensure a precise selection of the fruit and to guarantee its excellent quality. Furthermore, we take great care over grape ripening with the aim of producing wines with natural, fresh acidity with the intention of achieving an expressive and balanced wine.

The must fermentation takes place in stainless steel tanks on our own yeasts from Celler Credo's vineyards, an essential element for producing truly terroir wines. To give the fullest possible expression to the true Parellada character, we do a light maceration with the destemmed grapes at the end of the fermentation, followed by a bâtonnage of the lees and six months of ageing in vats. This wine may contain natural sediments due to our minimal intervention.



Variety

100 % Parellada

Vineyards location

Pla de Manlleu, one of the highest zones in the Penedès region at an elevation of over 500 m



Alcohol content

9,5 % · 75 cl

Total Sulphur dioxide

39 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

Residual sugar

0,5 g/l

Suitable for vegans

Vegan Wine

Natural Cork Stopper

Cork is a sustainable recyclable material



EcoBottle

390 gr

Less weight, less impact on the carbon footprint

Organic farming



Certified Organic by CCPAE

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