

RIPE WINE IMPORTS

Representing Independent Premium Estates



LLUERNA

Els Vinyerons Vins Naturals, DO Penedes, SPAIN



Els Vinyerons was created by Alex and Amós as a result of their friendship and motivation to produce still wines from Penedes, made with very limited intervention. With this aim, they started a deep and long process to select vineyards that had the potential to communicate through the fruit the essence of their terroir. They both agree that there is no other option than to produce natural wines with local varieties. They only use indigenous yeasts, no enological products, thus working with the philosophy that wines are first and foremost made in the vineyards.

Lluerna (firefly) is named after the fireflies illuminating the vineyards of Penedes in the summer nights. Following Vinyerons identity, this wine offers a full range of well defined primary flavours, of orchard fruits, tropical fruits and stone fruits with a floral charcter. The wine is unfiltered, unfiltered and do not have any added sulfite.



Natural wine



Hand harvested



Xarel-lo 100%



25 to 60 years old



10% aged one year



6000 kg/hectar



Calcaric soil
Vineyard on slope



25.000 bottles/ year



Lluerna is a natural white wine.
10 % of the wine is aged during one year in French oak barrels of 300 liters.
Fermented with native yeasts only.
Soft pressing, light pumping-over.
Unfiltered, unfiltered, no sulfite added.