

## Parés Baltà Amphora Roja

**COUNTRY**

Spain

**REGION**

Penedès

**GRAPE**

100% xarel·lo

**VINTAGE**

2021

### ABOUT THE DOMAINE

A family owned winery with traditions dating back to 1790, Parés Baltà owns five estates in the Penedès mountains. The variety of the soils and elevation create unique microclimates that give a special personality to their wines. Organic viticulture is at the heart of the operation, Parés Baltà uses its own flock of sheep to fertilise the vineyard and bees for pollination during the flowering season. Today, the estate's management is led by brothers Joan and Josep Cusiné, and the winemaking is in the hands of their skilled oenologist wives, Elena Jimenez and Marta Casas. Parés Baltà's wines and cavas express the essence of the Mediterranean ecosystem with elegance, concentration and balance.

### WINEMAKING

The pied de cuve in the vineyard to obtain the indigenous yeasts from the grapes themselves. The grapes are harvested by hand and in small boxes to avoid oxidation of the grapes. Arrival at the winery followed by gentle pressing. Spontaneous alcoholic fermentation takes place in clay amphorae, the porosity of which causes hyper-oxidation which precipitates all oxidisable substances, leaving a clean, crystalline wine.

### TASTING NOTES

Pale yellow. Crystal clear and the most transparent Parés Baltà wine. The nose is round, elegant and with notes reminiscent of white fruit. There is also a subtle banana aroma. Complex on the palate. Again, reminiscent of fruit and a hint of toasted almond.



### TECHNICAL NOTES

**Alcohol by volume**  
12.5%

**Vegan**