

Parés Baltà 'Calcari'

COUNTRY	REGION	GRAPE	VINTAGE
Spain	Penedes	Parellada, Macabeo/Viura, Xarel.lo	2016

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

Hand harvested. After a light pellicular maceration of 4 hours, the grapes are gently pressed and fermented in stainless steel vats for 18 days at an average temperature of 16 °C. After fermentation, the wine remains in contact with the fine lees from the fermentation for 3 months with daily bâtonnage to put the lees in suspension for several minutes a day.

TASTING NOTES

Pale yellow colour with green hues. Medium intensity on the nose with notes of pear and banana. On the mouth, it reminds us of a pear tarte tatin with crème anglaise.



TECHNICAL NOTES

Alcohol by volume
12.5%

Vegan