

Parés Baltà Cava Brut

COUNTRY

Spain

REGION

Penedes

GRAPE

57% Parellada, 25% Macabeu &
18% Xarel·lo

VINTAGE

NV

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

Fermentation at 16 ° C in stainless steel for 2 weeks. Second fermentation in bottle, following the traditional method, with ageing for a minimum of 12 months. No oak. Calcareous soil with clay and limestone. The average age of the vines are 35-50 years old.

TASTING NOTES

Pale yellow colour. Medium intense aromas of white fruits (apple, pear) and flowers with a slight touch of creaminess. Fresh and lively on the palate with dominating fruit notes. Light and soft with a pleasant finish. Suggested food pairings: aperitif and dessert.



TECHNICAL NOTES

Alcohol by volume
11.5%