

Parés Baltà Cava Gran Reserva 'Blanca Cusiné' Brut Nature

COUNTRY	REGION	GRAPE	VINTAGE
Spain	Penedès	81% Xarel-lo 10% Pinot Noir and 9% Chardonnay	2013

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

Harvested by hand and in small boxes to avoid oxidation of the must. Separate gentle pressing. The chardonnay and xarel-lo are fermented separately in stainless steel vats at 16°C. The pinot noir is vinified on lees for 2 months with batonnage 3 times a week. After bottling, it undergoes a second fermentation in the bottle according to the traditional method, with a minimum ageing period of 80 months.

TASTING NOTES

The golden yellow colour is a result of the wine's long ageing. In the nose, it shows complex and subtle aroma with delicate notes of almonds, hazelnuts, honey and fresh prickly pear. On the palate, it's round, with notes of preserved, ripe fruit which adds to the notes already shown in the nose.



TECHNICAL NOTES

Alcohol by volume
12%

Vegan