

Parés Baltà Cava Gran Reserva Rosé 'Rosa Cusiné' Brut Nature

COUNTRY	REGION	GRAPE	VINTAGE
Spain	Penedes	100% Grenache	2017

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. After arrival at the winery the grapes are gently pressed. Fermentation in stainless steel vats at 16°C for 16 days. After fermentation, contact with the fine lees is maintained for 3 months with daily bâtonnage. It is not aged in barrels and undergoes a second fermentation in the bottle according to the traditional method, with a minimum ageing period of 48 months.

TASTING NOTES

The wine has subtle rose colour with salmon rim and tiny bubbles that burst into delicate, yet complex notes of dried and jammy fruits. On the palate, it has a great structure, energetic and creamy with ripe fruits and a lengthy finish.



TECHNICAL NOTES

Alcohol by volume
12%

Vegan