

Parés Baltà Cava 'Pink'

COUNTRY

Spain

REGION

Penedes

GRAPE

38% Grenache, 31% Parellada,
31% Macabeu

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

Biodynamic farming. Fermentation in stainless steel tanks at 16°C. Second fermentation in the bottle following the traditional method, with ageing for 18 months. No oak ageing.

TASTING NOTES

Pale Rosé colour with a very good sparkling crown of bubbles. On the nose it smells of red fruit with a light note of flowers. In the mouth it is crispy and fresh with hints of strawberries and raspberries. Long, sweet and pleasant finish. Appetizers, deserts, cheese, amazing cava by the glass.



TECHNICAL NOTES

Alcohol by volume
11.5%

pH
3.12

Residual Sugar
9.7 g/L