

Parés Baltà 'Cosmic'

COUNTRY	REGION	GRAPE	VINTAGE
Spain	Penedes	85% Xarel-lo, 15% Sauvignon Blanc	2021

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 harvest. 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. The wine is kept in contact with the lees for 3 months with daily batonnage.

TASTING NOTES

Pale yellow colour. Very intense aroma, flowers and white fruits with a citric and mineral touch. Fresh and smooth, full of nuances. Floral and citrus notes become more present in the mouth, good acidity and long aftertaste.



TECHNICAL NOTES

Alcohol by volume
12.5%

Vegan