

## Parés Baltà 'Electio'

### COUNTRY

Spain

### REGION

Penedes

### GRAPE

100% xarel·lo

### VINTAGE

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

Harvested by hand and in small boxes to avoid oxidation of the must. On arrival at the winery and after a light maceration of 4 hours, the grapes are gently pressed and fermented in new and second year French (Allier) and Hungarian barrels for some days at an average temperature of 17°C. After fermentation, the wine is aged in the same barrels for further months on fine lees with periodic stirring to suspend the lees.

### TASTING NOTES

Pale yellow with slightly greenish reflections. Clear and transparent. Good olfactory intensity, with notes of very ripe white fruits and flowers on a well-integrated toasted background. Smooth entry on the palate, with volume and oily sensations coming from the work with batonnage. The fruit again predominates over the wood, leaving a pleasant, balanced passage and a very agreeable, long aftertaste of white fruits.



### TECHNICAL NOTES

**Alcohol by volume**  
12%

**Vegan**