

Parés Baltà 'Hisenda Miret'

COUNTRY

Spain

REGION

Penedes

GRAPE

Grenache

VINTAGE

2019

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 crates to avoid oxidation of the grapes. Arrival at the winery followed by gentle pressing. Fermentation at 20°C in stainless steel tanks for 3 weeks with 3 daily remontage. Aged in new and second year French oak barrels for 5 months. Wine made with biodynamic grapes and minimal intervention in the cellar.

TASTING NOTES

Vivid red hues reflecting the colour of the fruit. Aromatic complexity with floral fragrances, creamy notes and wild fruit that on the nose explode with intensity and freshness. The importance of the fruit is also evident on the palate, leaving hints of spices and subtle toasted notes, with balance and honesty being the protagonists. Surprising structure and long aftertaste, achieving a good final assembly. Its originality invites you to taste it.



TECHNICAL NOTES

Alcohol by volume
14.5%

Vegan