

Parés Baltà 'Mas Irene'

COUNTRY

Spain

REGION

Penedes

GRAPE

Merlot

VINTAGE

2018

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 transported in small boxes. Arrival at the winery. First a cold pre-fermentation maceration is carried out at 8°C for 5 days to extract more colour and aroma. Then, the varieties are fermented separately at a controlled temperature of 25°C. Maceration is prolonged for 19 and 24 days respectively. Aged in new French Allier oak barrels for some months. Wine made with biodynamic grapes and minimal intervention in the cellar.

TASTING NOTES

Intense garnet colour with a high black robe. The colour of the disc does not yet show signs of evolution. Great intensity and complexity on the nose with aromas of candied red fruits well blended with a touch of high-quality toast. In the mouth it is smooth and oily, with wonderful amplitude and power that denotes its great structure. Intense aromas of forest fruits combined with spices and toasted notes from the barrel. Pleasant finish with a long persistence.



TECHNICAL NOTES

Alcohol by volume
14%

Vegan