



PARÉS BALTA[®] BLANCA CUSINÉ

2012 Microcuvée Cava | D.O Penedès | Magnum

An elegant Microcuvée composed of Xarel·lo Chardonnay and Pinot noir. The grapes come from vineyards with special soils and microclimates, producing refined wines. Blanca Cusiné is produced in limited quantities. Grape Variety: 81% Xarel·lo, 9% Chardonnay and 10% Pinot Noir Second fermentation in the bottle following the traditional method is 6.5 years! This is a big wine.

Tasting notes

Color

Pale yellow

Aroma

Intense aroma of dehydrated fruits, toasted almond with a delicate touch of fruit compote.

Taste

Rich with very good acidity, smooth carbonic hints and a nutty taste. Food Pairing: Any kind of dish

Finish

Delightful and elegant.

Parés Baltà Organic and Biodynamic Spanish Wine Parés Baltà is a family winery in the Penedès region whose history dates back to 1790. Thanks to the different soil composition and microclimates, the wines have a particular character. The winery has a long tradition that has been enhanced with innovative ideas, that high quality organic - biodynamic wines, cava and natural wines. Three generations are presently at work on the estate. The vinification has been entrusted to Maria Elena Jimenez and Marta Casas both exceptional young women who express their talent in the quality of the Parés Baltà wines. These wines not only show character and mastery but also elegance and balance. The vineyards are located over five estates in Penedès that are cultivated using sustainable methods in harmony with the environment. Parés Baltà wines and cava are characterized by their outstanding and well-balanced flavour profile.